



2024

After two centuries of peaceful existence and discreet recognition, Château Tour de Pez is gradually revealing itself as a great wine of the future. In the face of global warming, the clay-limestone soil typical of Saint-Estèphe makes this exceptional terroir the wine of tomorrow. With its exemplary CSR commitment and High Environmental Value viticulture, Tour de Pez is one of the jewels of the appellation, worked by the winemaker to achieve nesse and excellence.



Château Tour de Pez is one of the responsible vineyards of the Vignobles de Larose group

Vignobles
de Larose
vignobles responsables

Place known as "l'Hereteyre," 33180 Saint-Estèphe •
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vignoblesdelarose.com

“ Donnez du sens
à vos émotions ”



Weather conditions for 2023/2024 season

In summary : a "stunning" wine-growing season, with a very mild and exceptionally wet winter and a particularly cool summer. It was the least sunny season for 10 years.

Winter season : Temperatures : Very mild +5.6°C from October to March. An average of +1°C per month over this period. Rainfall : Exceptionally wet +34% (+330 mm) in excess of precipitation. 1260 mm on average over the Médoc.

Summer season : Temperatures : Particularly cool -5.7°C from May to September. An average of -1°C per month over this period. Rainfall : Overall within seasonal normals, but with an excess of water in May and September (+5 mm).

Nature of the soils

Clay-limestone

Area of vines

18 ha

Average density

8,000 vines/ha

Average age

35 years
of age

Blend

Merlot: 61%
Cabernet Sauvignon: 35%
Cabernet Franc: 4%

Cultivation methods

• High Environmental Value winegrowing • Double Guyot
Médoc pruning • Soil tillage and grass cover • No chemical
weeding • Leaf thinning • Manual harvesting • Harvest
commencement date : 27 September

Vinification

• Optical sorting • Cooling the harvest for low-temperature
vinification • Cold pre-fermentation maceration • Selection
and vinification by parcel

Barrel-ageing

65% in new barrels (225 and 400 l) + 28% in vats + 5% in 1
wine barrels + 2% in stoneware jars

Bottling

At the château, 18 months after harvest
Guaranteed flawless cork
Low sulphite wine < 65 mg/l



Technical data

Alc./vol.: 12.4%
pH : 3.27
IPT: 67
Total acidity: 4.39 g/L

Production

50 667 bottles