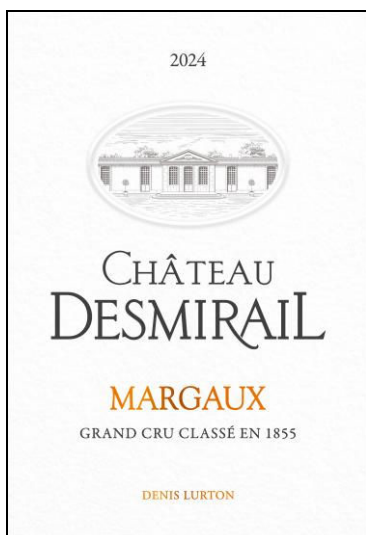




TECHNICAL SHEET VINTAGE 2024

After two early vintages, in 2024 we return to a more traditional harvest date, at the end of September. The months of August and September enabled the grapes to develop well, before the harvest began on September 25, with the Merlot.

For once, the harvest was continuous, with no major downtime before the Cabernet Sauvignon.

Considering the low yield from the Merlot, due to a heavy attack of mildew, this will be a year marked by Cabernet (Sauvignon and Franc), with quality Petit Verdot.

Vintage 2024 is a well-balanced, fruity vintage that can be enjoyed as a young wine, while retaining excellent ageing potential.

It corresponds to an atypical DESMIRAIL blend over the last 25 years, with a very low proportion of Merlot.

Part of the wine has been aged in 500-liter barrels to lighten the wood and limit oxygenation, given the excellent ripeness of the grapes.

We suggest you to enjoy this wine with duck aiguillettes with foie gras, veal squares with chanterelle mushrooms, pheasant with porcini mushrooms, and even as a dessert with chocolate or red fruit pies.

HARVEST

from September 25th
to October 10th, 2024

DEGREE

12,5%



BLEND

Cabernet Sauvignon : 65%
Merlot : 15%
Petit Verdot : 10%
Cabernet Franc : 10%

CONSULTANT

Antoine Medeville