



L'IF

SAINT-EMILION

2024

The 2024 vintage will remain etched in our memory as winemakers: Saint Emilion is only a stone's throw from the Atlantic Ocean, under the prevailing winds. The rain did not leave us since the winter, which was very mild. Bud break was early, a guarantee of a long growing cycle, always favourable to the complexity and finesse of the wines.

The regular rains during the spring required constant vigilance. Summer was still a long way off and did not really set in until July. It was a beautiful summer: not very hot but dry, which gave the grapes great potential with a good synthesis of polyphenols in the skins and a decent progression of ripeness in the seeds during August.

August and September were quite cool and favourable to a gentle ripening of the grapes, where the balance between technological and phenolic maturity was remarkable. The estate's diverse soils were fully expressed in the grapes, with floral notes from the limestone plateaus and great energy from the clay.

The grapes displayed beautiful aromatic brightness and ripe tannins from the beginning of October. We could harvest them with peace of mind, between two showers. The wines promised to reflect the complexity of the grapes grown on the estate's soils, with a great balance of textures and flavours—Saint Emilion in all its splendour.

Appellation :	Saint-Emilion
Terroir :	Plateau and slopes of clay-limestone with a sub-soil of limestone with starfish Clayey hillsides on an Agen molasse subsoil Clayey-limestone hillsides on a Fronsadais molasse subsoil
Blend :	85% Merlot, 15% Cabernet Franc
Harvest dates :	Merlots picked on the 4th, 5th et 6th of October Cabernet Francs picked on the 8th of October
Production :	Approximately 12,000 bottles
Analytical data :	Alcohol: 13%vol. Total acidity: 3,85 (H ₂ SO ₄) pH: 3,37
Ageing :	12 to 16 months in 50% new barrels, 50% in one-wine barrels