

CHATEAU ANGLUDET 2024

A Season Marked by Excess Humidity and Frost Risk

Autumn 2023, winter 2024, and the beginning of spring were particularly wet. Between autumn 2023 and autumn 2024, we recorded 1,446 mm of rainfall, well above the 10-year average of 890 mm. The growing cycle started slightly earlier than usual, with budburst observed between late March and early April.

However, a drop in temperatures quickly raised the risk of frost. On the morning of April 19, significant damage was observed, affecting approximately 30% of the vineyard.

Early Downy Mildew Pressure and Rigorous Treatment Management

By late April, the first signs of downy mildew appeared unusually early, signaling a challenging season if weather conditions did not improve. Unfortunately, the climate remained unfavorable, requiring an intensive treatment schedule with two to three applications per week.

To manage the situation, we prioritized frequent applications before each rainfall, while keeping copper doses low. We also reinforced our treatments with natural preparations made from willow bark, horsetail, and nettle to help the vines resist the high disease pressure. By late June, the situation was relatively under control. However, as rainfall decreased, we slightly reduced the frequency of treatments—a decision that proved risky. Despite the absence of rain, nighttime humidity led to contamination through secondary infections, particularly affecting our more sensitive Merlot plots.

Slow Ripening and a Late Vintage

Seasonal temperatures remained cool and steady, slowing the vine's development. Flowering occurred around June 15, followed by veraison between August 10 and 15.

Ripening progressed slowly, accompanied by 130 mm of rain in September, further delaying the process. Harvest finally began on September 30.

An Unusual Balance in the Winery

One key indicator of ripeness, potential alcohol, followed an unusual trend this year. Unlike in hot vintages, where sugar concentration often outpaces phenolic maturity, 2024 showed the opposite pattern. Sugar levels remained low, while phenolic maturity progressed further.

As a result, we had to resort to chaptalization, a practice we had not used since 1996.

HARVEST

MERLOT 30th September to 5th October

CABERNET SAUVIGNON 7th and 8th October

PETIT VERDOT 9th to 15th October

AVERAGE YIELD

29 Hl/Ha

Merlot : 22 Hl/Ha

Cabernet Sauvignon : 30 Hl/Ha

Petit Verdot : 37 Hl/Ha

VITICULTURAL METHOD

Biodynamie certified Demeter

VINIFICATION

Cuve béton T° FA : 28°-30°

AGEING

12 month aging

60% barrels (35% new oak)

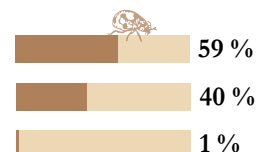
40% amphoraes

BLEND

Cabernet Sauvignon

Merlot

Petit Verdot



PRODUCTION AREA

30 hectares

ANALYSES

Ph: 3,75 - Alcool: 12,5%

BENJAMIN WORD

As with the season, the evolution of the wines is slow, and the blend may evolve accordingly. The 2024 vintage was shaped by demanding climatic conditions, requiring heightened vigilance throughout the growing cycle. Between frost, high mildew pressure, slow ripening, and late harvesting, it was a technically challenging year, where adaptation and precision were essential to preserving the vineyard's qualitative potential.