



# CHÂTEAU HAUT-BAGES LIBÉRAL

## 2024

5th Classified Growth in 1855, Pauillac Appellation

THE 2024 VINTAGE WAS SHAPED BY A SEASON OF CONTRASTING WEATHER CONDITIONS.

THE WINTER, MILD AND PARTICULARLY RAINY, HELPED REPLENISH GROUNDWATER RESERVES AND ENSURED AN EARLY BUD BREAK WITHOUT FROST. DESPITE ITS HUMIDITY, SPRING ALLOWED FOR A HOMOGENEOUS FLOWERING ACROSS THE HEALTHY VINEYARD PARCELS.

SUMMER PROVIDED A WELCOME RESPITE COMPARED TO RECENT YEARS IN TERMS OF WATER STRESS, WHICH REMAINED MODERATE. A BALANCED PROFILE EMERGED, THANKS TO COOL NIGHTS THAT PRESERVED THE FINESSE OF THE AROMAS.

FINALLY, SEPTEMBER AND OCTOBER WERE MARKED BY SUCCESSIVE STORMY DISTURBANCES. HOWEVER, THE COMBINATION OF COOL NIGHTS, WINDY AND SUNNY DAYS BETWEEN THESE STORMS ALLOWED FOR A WELL-ORCHESTRATED HARVEST SCHEDULE UNDER GOOD CONDITIONS. AT HARVEST TIME, THE GRAPES WERE RIPE AND VIBRANT. THIS YEAR, THE PROPORTION OF CABERNET SAUVIGNON IS HIGHER, WITH A TOUCH OF CABERNET FRANC INCLUDED IN THE BLEND.

THIS VINTAGE, PRECISE AND HARMONIOUS, IS CRAFTED FOR PURE ENJOYMENT.

## THE VINEARD

30 hectares. Gravels, of clay and limestone soil around the property and deep gravels soil on the plots on the plateau close to the hamlet of bages

## THE YELD

30 hl / ha.

## THE VINIFICATION

Intra-Plot vinification. 23 days of maceration to 18°C at 24°C, with the addition of neutral gas to stimulate gentle movements, for a soft and regular extraction. Vertical pressing to bring a special care to the the presses.



## THE CULTURAL PRACTICES



*Agroecological and  
agroforestry practices.*

## THE BLEND

94 % Cabernet Sauvignon  
5 % Merlot  
1 % Cabernet Franc

## THE AGEING

18 months :  
40% in new barrels,  
40% in one-wine barrels,  
20% in ovoid concrete vats.

## THE TEAM

Owner : Claire VILLARS-LURTON  
Technical Director : Thomas BONTEMPS  
Oenologist Consultant : Eric BOISSENOT

## Harvest dates :

From September 24, 2024, to October 4, 2024.

pH : 3,57

Alcohol : 13 %



# CHÂTEAU LA GURGUE

## 2024

Margaux appellation

THIS VINTAGE WAS MARKED BY CONTRASTING WEATHER CONDITIONS, OFFERING BOTH CHALLENGES AND OPPORTUNITIES FOR THE VINES. A MILD AND EXCEPTIONALLY RAINY WINTER HELPED RESTORE GROUNDWATER RESERVES, PROMOTING EARLY BUDBURST WITHOUT FROST. THE HUMID SPRING REQUIRED INCREASED VIGILANCE FROM BOTH OUR VINES AND WINEMAKERS, DUE TO MILDEW PRESSURE THAT ONLY EASED AT VERAISON. THE EXCESS WATER WAS EFFECTIVELY ABSORBED THANKS TO THE PLANT COVER WITHIN OUR PLOTS. SUMMER, WITHOUT EXCESSIVE HEAT, FAVORED A BEAUTIFUL SYNTHESIS OF POLYPHENOLS, ALLOWING FOR AROMATIC CONCENTRATION. MEANWHILE, COOL NIGHTS REINFORCED THE BALANCE OF THE WINES. FINALLY, THE HARVEST, PUNCTUATED BY ALTERNATING STORMS AND SUNNY DAYS, ALLOWED US TO PICK EACH PLOT AT OPTIMAL RIPENESS. CHÂTEAU LA GURGUE 2024 THUS REVEALS A BEAUTIFUL FRESHNESS OF FRUIT, WITH A MODERATE ALCOHOL LEVEL.

## THE VINEYARD

12 hectares of deep gravels  
and coarse sand of limestone.  
In the heart of Margaux  
appellation.

## THE YELD

12 hl / ha

## THE VINIFICATION

Plot vinification. Acoholic  
fermentation with natural yeasts  
(from the vineyard). Gentle  
extraction. Maceration at a  
temperature between 22°C and  
24°C. 3 weeks of maceration.  
No input during all the  
vinification.



## THE CULTURAL PRACTICES



Agroecology.

## THE BLEND

60 % Cabernet Sauvignon  
25 % Merlot  
15 % Petit Verdot

## THE AGEING

12 months:  
45% in demi-muids,  
30% in foudres,  
25% in barrels.

## THE TEAM

Owner : Claire VILLARS-LURTON  
Technical Director: Gérard FENOUILLET  
Oenologist consultant: Eric BOISSENOT

## Harvest dates :

Merlot: From September 25 to September 28, 2024  
Cabernet Sauvignon: From September 30 to October 8, 2024  
Petit Verdot: From October 2 to October 7, 2024

pH : 3,74

Alcohol : 12,11 %



# CHÂTEAU FERRIERE

## 2024

3rd Classified Growth in 1855, Margaux Appellation

THIS VINTAGE WAS MARKED BY CONTRASTING WEATHER CONDITIONS, OFFERING BOTH CHALLENGES AND OPPORTUNITIES FOR THE VINES. A MILD AND EXCEPTIONALLY RAINY WINTER HELPED RESTORE GROUNDWATER RESERVES, PROMOTING EARLY BUDBURST WITHOUT FROST. SPRING, WHICH WAS EXTREMELY WET, KEPT BOTH OUR VINES AND WINEMAKERS UNDER CONSTANT PRESSURE, AS THE MILDEW THREAT ONLY EASED AT VERAISON, EXPLAINING OUR LOW YIELDS, PARTICULARLY IN MARGAUX. THE EXCESS WATER WAS EFFECTIVELY ABSORBED THANKS TO THE PLANT COVER PRESENT IN OUR PLOTS. SUMMER, WITHOUT EXCESSIVE HEAT, FAVORED A BEAUTIFUL SYNTHESIS OF POLYPHENOLS, ALLOWING FOR AROMATIC CONCENTRATION. MEANWHILE, COOL NIGHTS REINFORCED THE BALANCE OF THE WINES.

FINALLY, THE HARVEST, PUNCTUATED BY ALTERNATING STORMS AND SUNNY DAYS, ALLOWED US TO PICK EACH PLOT AT OPTIMAL RIPENESS.

THE 2024 VINTAGE THUS EXPRESSES A RADIANT FRUITINESS THAT STANDS OUT WITH FINESSE AND REMARKABLE FRESHNESS.

## THE VINEYARD

24 hectares of deep gravels on limestone substrate.  
In the heart of Margaux appellation.

## THE YIELD

16 hl / ha

## THE VINIFICATION

Plot vinification.

Alcoholic fermentation with natural yeasts (from the vineyard).

Gentle extraction. Maceration at a temperature between 22°C and 24°C.  
3 weeks of maceration.

No input during all the vinification.



## THE CULTURAL PRACTICES



Vineyard 100% managed according to agroecological practices.

## THE BLEND

70 % Cabernet Sauvignon

18 % Petit Verdot

10% Merlot

2 % Cabernet Franc

## THE AGEING

16-18 months:

40% in new barrels,

40% in one-wine barrels,

20% in ovoid vats and amphorae.

## THE TEAM

Owner: Claire VILLARS-LURTON

Technical Director: Gérard FENOUILLET

Oenologist Consultant: Eric BOISSENOT

## Harvest Dates

Cabernet Franc : September 17, 2024

Merlot: From September 25 to September 28, 2024

Cabernet Sauvignon: From September 30 to October 8, 2024

Petit Verdot: From October 2 to October 7, 2024

pH : 3,80

Alcohol : 12,2 %



# CHÂTEAU DURFORT-VIVENS

# 2024

2ND CLASSIFIED GROWTH IN 1855, MARGAUX APPELLATION

CHÂTEAU DURFORT-VIVENS 2024 IS THE RESULT OF A YEAR MARKED BY NUMEROUS CLIMATIC CHALLENGES THAT WERE ULTIMATELY BRILLIANTLY OVERCOME.

THE WINTER WAS PARTICULARLY MILD, WITH A NUMBER OF FROST DAYS FAR BELOW THE TEN-YEAR AVERAGE, AND WAS ALSO CHARACTERIZED BY EXTRAORDINARY RAINFALL. THANKS TO THIS MILDNESS, BUD BREAK WAS EARLY AND OCCURRED WITHOUT ANY SPRING FROST EPISODES.

IN SPRING, FLOWERING WAS RAPID.

THE SUMMER WEATHER CONFIRMED A FAVORABLE SCENARIO, WITH A BEAUTIFUL SYNTHESIS OF POLYPHENOLS UNDER WARM SUMMER CONDITIONS, WITHOUT EXCESS.

THE HARVEST WAS PUNCTUATED BY STORMY EPISODES INTERSPERSED WITH BEAUTIFUL SUNNY DAYS, ALLOWING THE COLLECTION OF GRAPES AT OPTIMAL RIPENESS AND BRILLIANCE. IN THE VINEYARD, YOUNG VINES OF AROUND FIFTEEN YEARS WERE INCORPORATED INTO THE GRAND VIN ALONGSIDE THE OLD VINES THAT FORM THE CORE OF THE BLEND, ACHIEVING A BEAUTIFUL BALANCE.

A VINTAGE WITH AROMATIC FLORAL NOTES, DIGESTIBLE ON THE PALATE, AND FULL OF FRESHNESS.

## THE VINEYARD

65 hectares of deep sandy to clayey gravels.

Located in Margaux, Cantenac and Soussans in Margaux appellation.

## THE YIELD

37 hl / ha

## THE VINIFICATION

Plot and tailor-made vinification.  
Alcoholic fermentation with natural yeast.

Pumping over once per day for soft extraction. 21 days of alcoholic  
And malo-lactic fermentations.

No input during all the  
vinification process.

## THE CULTURAL PRACTICES



From Demeter grapes.

## THE BLEND

94,5 % Cabernet-Sauvignon

5 % Merlot

0,5 % Cabernet-Franc

## THE AGEING

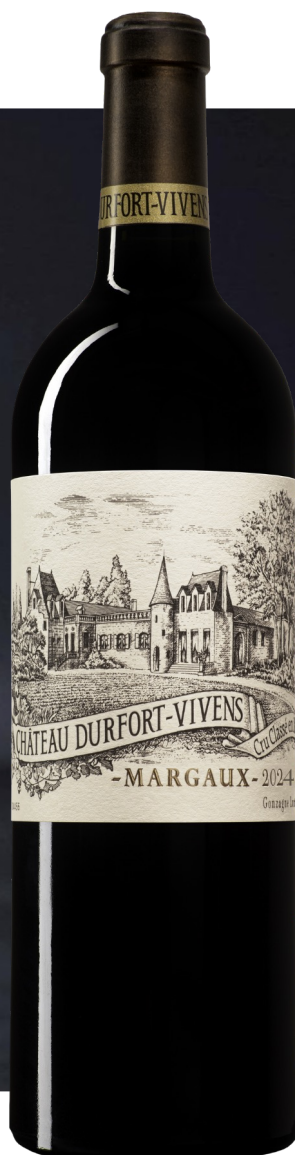
18 months:

70 % in new oak barrels

30 % in amphorae TAVA

## THE TEAM

Owner : Gonzague LURTON  
Technical director : Léopold VALENTIN  
Cenologist consultant: Éric BOISSENOT



## HARVEST DATES

From September 23, 2024 to October 8, 2024.

pH : 3,75

ALCOHOL : 13,2 %