LA PETITE MARQUISE

2024



TERROIR

The Clos du Marquis benefits of a very complex terroir. Mostly made up of Quaternary gravel on a sandy-gravelly and clayey-gravelly subsoil, clays of varying depths and compactness can also be found, sometimes even outcropping. The proximity of the Gironde is responsible for this great diversity of soils, created over the geological periods by successive superimpositions. In addition, the river generates a very specific microclimate which allows the grapes to ripen very early and protects the vineyards from frost.

VINTAGE 2024

The 2024 vintage demonstrates both the resilience of the vines and the commitment of the technical teams in the face of challenging natural conditions. A wet winter helped replenish valuable water reserves, followed by a rainy spring that required constant vigilance against downy mildew. The drier months of July and August allowed the grapes to ripen successfully. Harvesting was carried out with precision and supported by rigorous sorting, ensuring a truly quality-driven selection. The Merlots stand out for their brightness and richness, while the Cabernets bring structure, depth, and elegance. A vintage crafted with care and high standards, revealing the full nobility of Saint-Julien's terroirs.

TECHNICAL INFORMATION

Blend : Cabernet Sauvignon 69%, Merlot 29%, Cab. Franc 2%
Harvest period : From 25th September to 10th October 2024
Alcohol degree: 13 %

DOMAINES DELON