

CHÂTEAU ROCHEYRON

SAINT-ÉMILION

Grand Cru



VINTAGE **2024**



BIODYVIN

GRAPE VARIETIES

80 % Merlot, 20 % Bouchet

HARVEST

23 to 27 September for the Merlot and 3 October for the Bouchet.

SURFACE

8 hectares

YIELD

33 hl/ha

VATTING PERIOD

30 days in concrete vats

MATURING

12 months

10% new French oak barrels of 225 liters

80% one wine French oak barrels of 225 liters

10% oak tanks of 1 200 litres

2024 will be remembered as a winegrowing season packed with challenges! Early bud break followed hot on the heels of a mild winter. Spring was cool, which meant that flowering came relatively late (mid-flowering arrived on 5 June). After that, the lack of sunshine during the summer led to slow fruit set, which dragged on until 22 August. The mildew hit early and it hit hard, as a result of the exceptional levels of rainfall: the annual total (September 2023 - August 2024) hit 1,110 mm; 208 mm above the thirty-year average. Fortunately, we had a few days of fine weather at just the right time, allowing us to attain good levels of ripeness on the limestone plateau of

Saint Christophe des Bardes. The Bouchet is particularly good this year: aromatic and velvety smooth, it will have an important part to play in the blending process. The Merlot is medium-intensity in terms of its colour. It is also fruity, delicious, fleshy and blessed with great depth.

Peter Sissek, Château Rocheyron: "Some consumers have been concerned about rising levels of alcohol in recent vintages. They should be very happy with 2024, an opportunity to taste wines which have much less alcohol while remaining delicious!"