

Vintage 2024



AOP Haut-Médoc

Property certified HVE3 in July 2018. Sustainable agriculture.

Owner: Cruse family. Manager: Armelle Cruse.

Technical Manager: G rald Verrac.

The vineyard

24 hectares of Haut-M doc AOP.

Soil type: mainly clay-limestone.

Age of vines: the oldest parcel dates from 1959, the youngest from 2016.

The vintage

80% merlot 20% cabernet sauvignon.

12,7% VOL

Awards

89/100 Peter Moser Falstaff

92/100 Vert de Vin Magazine Jonathan Chicheportiche

The vintage

Fruity, fresh, red wines with a lovely aromatic persistence, making them accessible and enjoyable. A vintage in which the estate's ancestral know-how allowed the terroir to express itself beautifully, despite the challenging weather conditions.

2024 in brief

- Thanks to technical advances, meticulous vineyard work, and careful berry selection (300hl vs 700hl in 2022), this year's wines clearly stand out for their quality.
- Harvest from 19 September to 4 October in sequences to achieve optimum ripeness. 7 days of harvesting spread over 16 days.
- Precision work in the cellar: plot-by-plot vatting, gentle extraction at low temperature, precise blending, work on the press wines. The full blend of 2024 was tapped in early January.



Tasting notes: The wine has a ruby colour with violet highlights and an elegant, gourmet nose, with aromas of flowers, a hint of balsamic, ripe, juicy fruit, enhanced by a light touch of wood and spice. The palate is fruity and fresh, with fine, well-balanced tannins.