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MARGAUX

2024

THE STORY OF A VINTAGE

N°23/APRIL 2025



2024, a complex vintage with great freshness

In terms of quantity, 2024 will be a small vintage for Margaux. The cool summer resulted in wines that are lighter than usual but that offer more fruit and greater drinkability. Naturally, our gravelly soil has produced a beautiful expression of the Cabernet which, having survived the vagaries of the capricious weather, delights with its customary complexity and elegance. Once again, the talent and knowledge of our winemakers, combined with the rigorous selection of grapes and musts, have enabled us to produce a 2024 vintage true to Margaux elegance and a little closer in style to the wines we used to make in the 1990s, before the arrival of the intense summer heat of the last 20 years.

In this year's presentation, in addition to insights from our winegrowers and information about weather conditions for the vintage, we have highlighted the region's hospitality, promoting the excellent guest rooms that are beginning to open at the appellation's Grand Cru properties.

A warm welcome, sharing and generosity have always been values associated with the world of wine. Let us continue to celebrate them together.

We thank you for your loyalty to our appellation and invite you to savour the 2024 vintage.

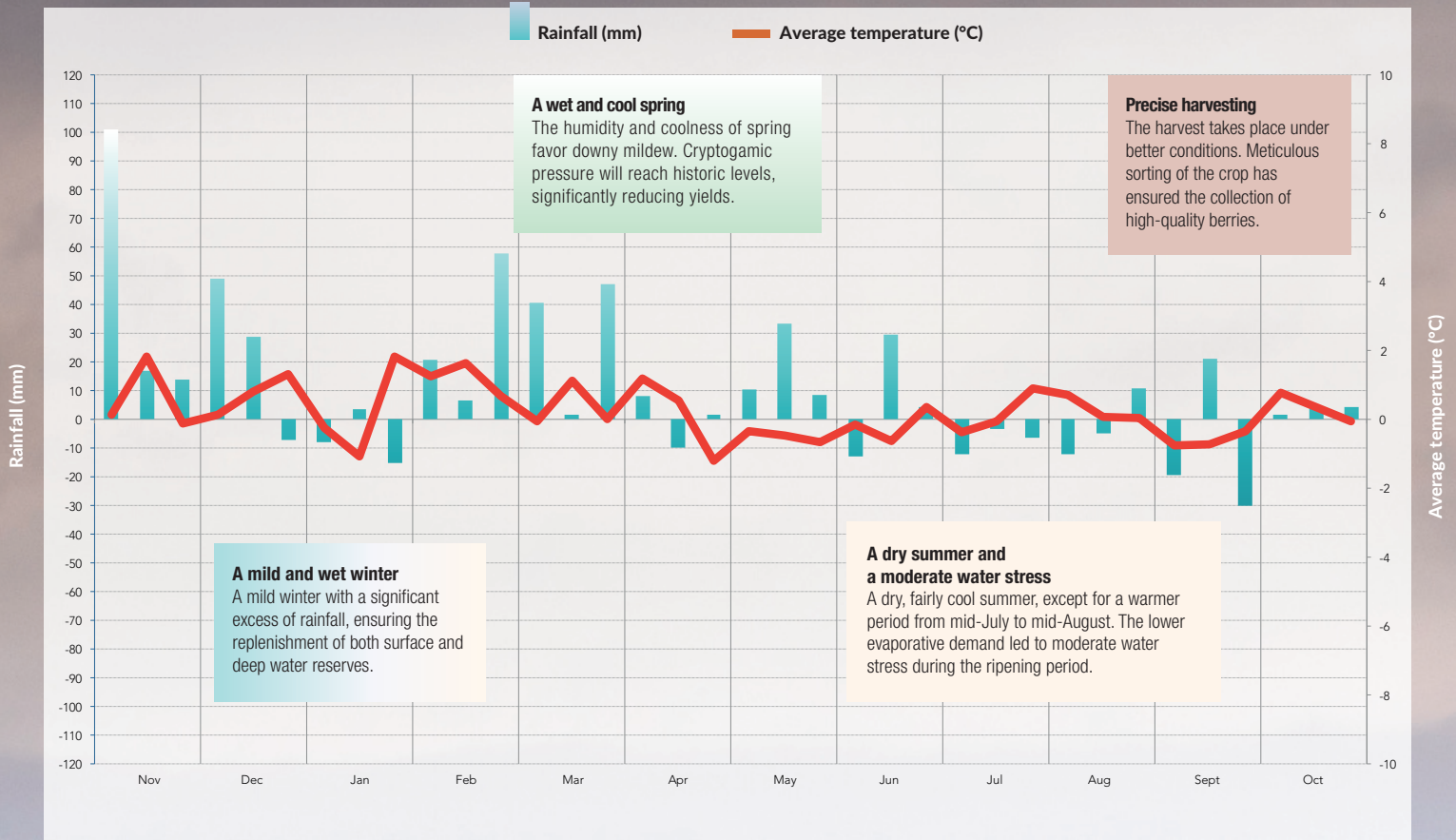
Edouard Miallhe

President of the Syndicat Viticole de Margaux

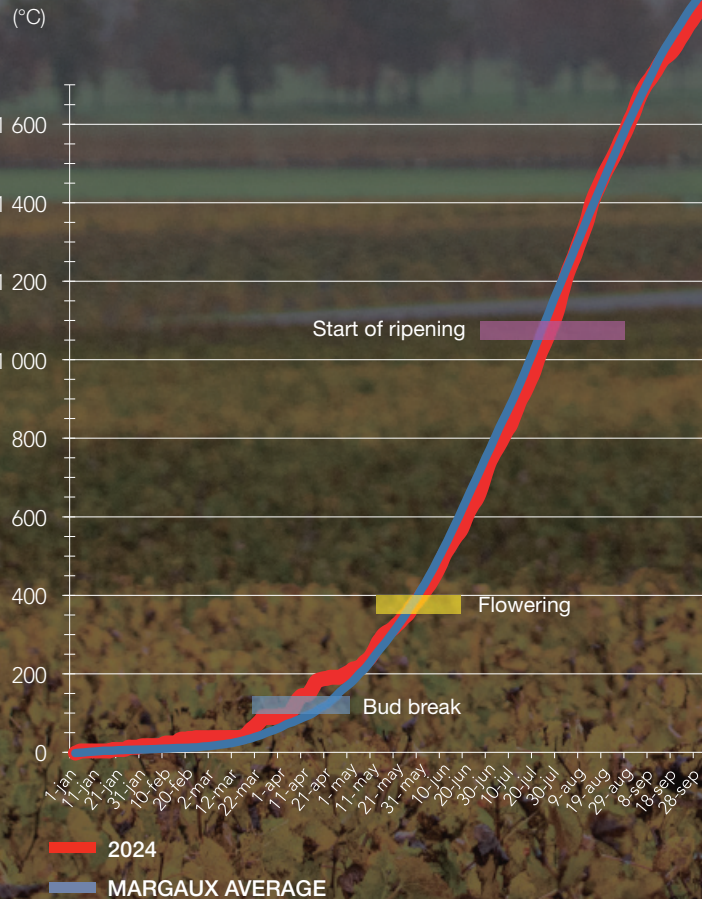
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2024 - Deviations from the average - Margaux Weather Station



Sum of Average Daily Temperatures above 10°C



2024 Vintage

2024 is very much a reflection of Bordeaux and its unique climate. As we know, the oceanic influence is conducive to fungal diseases such as downy mildew, particularly prevalent in 2024, which can no longer be fought with the same efficiency as in the past. It significantly reduced yields but resulted in grapes with good concentration.



Sorting the harvest, a key task which is now carried out much more efficiently, enabled us to select the healthiest possible berries.

With low yields and rigorous sorting, this vintage delivers what we hold most precious in terms of multifaceted, authentic expressions of the terroir. Lovely soft, fresh balances, juicy and concentrated on a foundation of remarkable subtlety.

Éric Boissenot
Oenologist,
Doctor of Oenology and Ampelology

2024

Winegrowers' comments

A demanding year well rewarded



2024 will be remembered as an arduous, challenging vintage, in which every action in the vineyard counted. Perseverance, meticulousness and dedication were required from the first day of growth to the harvesting of the final bunches. The weather conditions left no respite: growth was never-ending, treatment windows were reduced to a minimum, and managing ripeness required precision and

constant vigilance. We responded to these challenges with extra efforts on all fronts: Thinning of leaves, removal of excess growth and green harvesting were all essential to preserve quality, despite the cost and energy involved. Extremely precise harvesting: each plot had to be picked at the right time, with no room for error.

At the end of the harvests, we were exhausted, drained by the season's intense pace, but were rewarded: the wine is good, reflecting all our hard work! Because wine is more than just a drink: it is a connection with nature, a product of patience, passion and commitment. A successful wine not only satisfies the palate, it soothes the soul and restores our strength. People need good wine, because it is good for the body, the mind and the soul, and encourages conviviality and sharing. 2024 in Margaux was much more than a vintage: it is a story of resilience and commitment, and a delightful reward.

Miguel AFONSO MARTINHO

Winegrower. Château LARRUAU

2024 by Denis Lurton



Some vintages begin with favourable preconceptions, based on numerology, but this was certainly not the case with 2024.

The previous vintages may not have been exceptional, but 2024, like its predecessor 2014, is performing very well in the concert of vintages ending in 4.

Wines can be a little bit like people: we can have high expectations of a person depending on their background or qualifications, while others have to prove themselves, and this is very much the case with the 2024 vintage.

Having tasted it on several occasions, I have to admit that I am a fan: while not opulent, it has excellent balance with silky tannins and good acidity. In terms of aromas and flavours, it presents a cocktail of floral and fruity notes (violet, blackcurrant, etc.). This is a vintage that deserves to be tasted without preconceptions, and which will have the advantage of being enjoyable as a young wine while retaining great potential to improve with age.

Denis LURTON

Owner-winemaker. Château DESMIRAIL

Winemaking Craftsmanship



After several sunny vintages, 2024 marks a return to "old-fashioned" vintages: rainy, cool, and slow-maturing, requiring constant precision and responsiveness from winemakers.

The gloomy spring brought exceptional mildew pressure while slowing the vine's development, waterlogged by excess rain. From mid-June, the weather cleared up, drying the soils and allowing the vine to continue its cycle. July and August, warm and sunny, favored ripening and ensured strong qualitative potential. The pre-harvest rains tempered our enthusiasm, but a harvest carried out with precision and responsiveness allowed the vintage to express its best. In October, the cool temperatures slowed botrytis, ensuring a serene end to the harvest.

2024 gives birth to sleek wines with a perfect balance between moderate alcohol, refreshing acidity, and refined, silky tannins, all elevated by a fruit purity of rare intensity. The great Cabernet Sauvignons from the estate's historic terroir shine with their balance between power and finesse, once again proving their excellence in all conditions. The Merlots, tender and bursting with crisp fruit, along with a touch of Petit Verdot, enrich the blend. The culmination of this quest for precision is a harmonious, finely crafted wine of purity and elegance, reviving the timeless classicism of Bordeaux's great wines.

Axel HEINZ

General Manager. Château LASCOMBES

Excellence and a fighting spirit!

We had to maintain a fighting spirit throughout this growing season. There were numerous variables and constant adjustments. Mother Nature was both inspiring and provocative. She did not hesitate to challenge us.

The excellence and dedication of the team must be emphasised: they worked tirelessly throughout the year to create a memorable vintage. The resulting wines are very fruity (predominantly red and black fruit), with notes of blackcurrant and violet on the nose and palate. They are fresh and lively. At a time when consumers are looking for less alcoholic wines, they are a perfect choice. 2024 reveals the elegance of our terroirs and the character of our grape varieties.

We will continue this meticulous crafting of the wine during the ageing process. The next few months will be captivating: our repeated tastings will enable us to refine our choices and give the tannins an elegant patina.

Enjoy a great tasting and a wonderful discovery!

Jean Michel GARCION

General Manager. Château HAUT-BRETON-LARIGAUDIÈRE

Margaux confidentiel

Superb guest rooms in the heart of the appellation

Several châteaux have opened their doors to visitors in search of authenticity and refinement, offering an opportunity to experience these exceptional environments. Among them are three iconic properties that welcome visitors from all over the world for longer stays. Château Giscours, Château Dauzac and Château du Tertre invite lovers of Margaux's wines to immerse themselves in the world of Margaux and its "art of living".



Château Giscours:

elegance and serenity in a historic setting

A stay at Château Giscours transports visitors into its rich past. Three bedrooms are available combining charm, authenticity and comfort, with uninterrupted views over the vineyards and the beautiful grounds. Guests enjoy privileged behind-the-scenes access to the estate, from relaxing in the gardens to exclusive wine and gastronomy experiences.

Château du Tertre:

a haven of peace in Grand Cru territory

In a delightful green setting, Château du Tertre offers a unique experience combining serenity and discovery. Its five elegant rooms in light, soothing colours offer a peaceful atmosphere, perfect for relaxing and recharging. Every stay is sure to be special, with bike rides through the vineyards, delicious local cuisine and plenty of opportunities to contemplate the winegrowing landscape.



Château Dauzac:

immersion in the heart of the terroir

In a more contemporary, highly refined style, Château Dauzac has two exceptional accommodation facilities:

- **La Chartreuse**, an elegant building offering an intimate, sophisticated setting, ideal for an exclusive stay.
- **La Boulangerie**, a guest house with subtle charm, combining authenticity and modernity.

Both of these carefully designed venues offer a unique experience: La Chartreuse has four luxurious rooms and an intimate setting, while La Boulangerie has two rooms in an authentic, refined style.

The art of living - Margaux style

To stay in a guest room in one of Margaux's châteaux is to take a delightful break that combines wine heritage, refined hospitality and wine-tasting experiences. Whether you choose the historic elegance of Château Giscours, the contemporary refinement of Château Dauzac or the intimacy of Château du Tertre, each estate promises an authentic and memorable immersion in the world of Margaux's Grand Cru properties.

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