

#### The vine report

The vine cycle began earlier than usual in this vintage, with bud break starting from 11th April. Flowering occurred over the last two weeks of May in clement weather. Conditions for fruit set and berry growth, which followed in June and July, were more complicated, with these two months turning out to be hotter and rainier than seasonal averages.

### Climate challenge

With spring weather conditions warmer but just as wet as those experienced in the past, this is very much a vintage that has been affected by climate change.

The challenge was all the greater for the vineyard as it is in its final year of organic conversion. Our technical teams' reactivity and resilience proved instrumental in curbing disease pressure.

## **Longest Harvests**

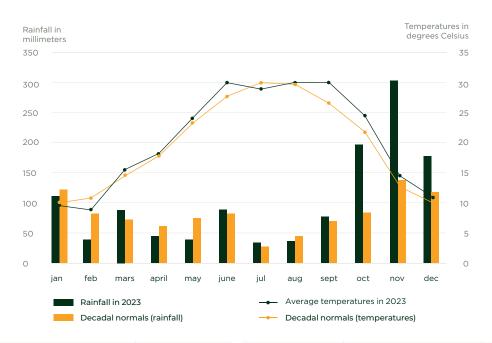
Merlot: from 13/09 to 22/09 Cabernet Sauvignon: from 22/09 to 05/10 Cabernet Franc: on 22/09 Petit Verdot: on 26/09 and 29/09

# A promising 2023

2023 is a vintage with abundant yields, which benefited from excellent ripening conditions. The optimal harvest conditions allowed us to pick the plots with incredible precision and undertake gentle extractions. Initial tastings reveal fresh, fruit-led Merlots, with superb balance. The Cabernets exhibit power, richness, and an elegant tannic structure.

#### Weather conditions

Temperatures and precipitations in Saint-Estèphe - comparison with ten-year averages



BLENDS	Château Lafon-Rochet	Les Pèlerins
Cabernet Sauvignon	64%	44%
Merlot	29%	56%
Cabernet Franc	3%	-
Petit Verdot	4%	-

CHEMICAL ANALYSES	Château Lafon-Rochet	Les Pèlerins
Alcohol (%vol)	13,35	13,35
Total acidity (gl/ H2SO4)	3,35	3,40
рН	3,75	3,60
TPI	81	78