

Technical data sheet

Moulin de Lagnet - **2024** - AOC St-Émilion Grand Cru

This cuvée is a parcel selection from old Merlot vines located at the foot of the slope. Vinified in vats with no artifice, the wine is then aged in barrels for over 12 months. A vibrant Saint-Émilion Grand Cru, shaped by terroir and time.

Soil • Clayey and siliceous at the foot of the slopes

Grape varieties • Merlot 100%, Selection of old vines

Average age of vines • 54 years old

Harvest • Manual with sorting of the grapes

Winemaking • Crushed and destemed berries maceration, fermentation with indigenous yeasts starter in stainless steel vats, gentle extraction by pumping over, 4 weeks' vatting and final hot maceration.

Ageing • More than 12 months in French oak barrels

Bottled • On 9 July 2026, 7 020 75 cl bottles

Ingredients • Hand-picked organic grapes. Sulfites

Final Analytical Features

Alcohol : 13,5 % vol
Total acidity: 3,56 g/l H2SO4
pH: 3,42
Volatile acidity: 0,45
Total SO_2: 46 mg/l H2SO4
Glucose + fructose: 0,32 g/l

Characteristics of the vintage

The 2024 growing season was marked by unusual weather conditions, with exceptionally high rainfall. From late April onwards—an unprecedented situation—until veraison, we had to work tirelessly to contain the damage caused by downy mildew. Fortunately, August was relatively dry and sunnier. September, however, was cooler and wetter than average, making consistent grape ripening more difficult. Harvest began on 27 September. In the end, we brought in just half a crop, which was ultimately a respectable outcome given the challenging conditions throughout the year.

"While producing very good dry white and sweet wines was undoubtedly more straightforward, it would be premature to systematically overlook the red wines. Their profile, different from that of recent vintages, should not be compared with that of other years in a futile attempt to establish a hierarchy, but rather appreciated on its own merits.
In a context where wine lovers seem to favour fresh, fruity and approachable red wines, it would therefore be surprising to dismiss Bordeaux 2024 out of hand simply because these wines do not conform to the standards of the greatest vintages."
"The 2024 vintage once again demonstrates that the characteristics of wines remain closely linked to the weather conditions throughout the growing season." — Institute of Vine and Wine Sciences, University of Bordeaux, Oenology Research Unit

CHÂTEAU MOULIN DE LAGNET

Château SARPE GRAND JACQUES

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