Château Saint-Pierre

POMEROL

2024

Revue de presse / Press review



In the cool and rainy 2024 vintage, delaying the harvest was undoubtedly a risk, a gamble. Yet at Château Saint-Pierre, situated in an early-ripening appellation, the team chose to extend the harvest from September 24 to October 5. Without the support of a seasoned and responsive team, this wine would not have shown so well. The aromas unfold in precise layers, with cherry, blueberry, and raspberry emerging in succession, followed by soft notes of orange peel and cinnamon. The clay-and-gravel soils lend both concentration and a finely textured, velvety tannin structure, delivering a rare sense of fullness in this challenging vintage.

AMA

A crunchy and juicy red with dark berry, salt and spice aromas and flavors. Medium-bodied. Slightly chewy finish. Shows potential. 87% merlot and 13% cabernet franc.

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Coming from four separate parcels, with the heart located just beside the church (others are near Clinet, La Fleur Petrus, and Trotanoy), the 2024 Château Saint-Pierre (Pomerol) is based on 85% Merlot and 15% Cabernet Franc that was fermented with 10% stems and resting in 35% new barrels, with a small part in amphora. It has ripe black cherries, classic Pomerol damp earth and chocolaty nuances, beautifully integrated oak, solid mid-palate depth, and a terrific finish. It's a rock-solid wine from this estate.

JEB DUNNUCK

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