

ALTO DE CANTENAC BROWN

2024 VINTAGE

2024 ... A vintage of resilience and elegance

Blend

90 % Sauvignon Blanc
7 % Sémillon
3% Sauvignon Gris

Ageing

French oak
10% new oak barrels
90% barrels of one year

Vinification

Slow pressing under inert gas
Fermentation in barrels

Harvest dates

September 05th and 06th
mornings

Tasting notes

Mineral, fresh and vibrant, AltO 2024 shines bright. Its attractive bright fresh color catches the eye and awakens the senses with curiosity. The subtle aromas of white flowers, enhanced by a hint of citrus, reveal a seductive freshness on the nose. On the palate, this seduction has a captivating minerality finishing with great finesse.

After a wet winter and spring, the vines benefited from good water reserves, even if the vineyard workers had to remain vigilant in the face of potential disease from April on. The weather then radically changed, a drier summer but fortunately it was punctuated by cool nights between mid-July and the end of August. These cooler nights were a major asset in preserving the grapes' natural acidity and enhancing their aromatic complexity.

The grapes were harvested in excellent condition, producing clean, aromatic, and well-balanced juice. The Sauvignon Blanc, accompanied by Semillon and a touch of Sauvignon Gris, brings freshness, fruit and tension to the mouth. With a yield of 22hl/ha, this vintage stands out for its freshness, bright fruit and balance on the palate, with a pure expression of terroir.

2024 is a vintage that required much attention and adaptability from the winemakers but the result is there : well-balanced, fresh and bright wines.



The vintage

The 2024 vintage promises to be a great success for the white wines, a fine balance between freshness, ripeness and aromatic expression.

Yet the year was marked by contrasts : a wet start, a dry summer but cool nights enabled the grapes to retain beautiful liveliness.

