



Château de Rochemorin White 2024

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

The whites from Château de Rochemorin are astonishing wines. They reveal a particular expression of the Sauvignon grape variety, with its notes of citrus fruit and flowers, finely wooded. Carefully controlled barrel ageing on the lees does not leave its mark on the wines, but enhances the richness of the palate and supports a remarkable range of aromas.

THE VINTAGE

WEATHER CONDITIONS

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

HARVEST

04 September - 12 September 2024

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

12,5 % vol.

TASTING

Pale yellow with green highlights, brilliant and limpid.

Le The nose is expressive, marked by aromas of yellow and white fruit, notably apricot and nectarine. It gains in complexity with the appearance of notes of brioche and sweet spices, such as gingerbread

On the palate, the attack is unctuous, followed by a fine balance between volume and freshness. The finish is taut, enhanced by a fine salinity that prolongs persistence and adds energy. A precise wine, both delicious and dynamic.

FOOD PAIRINGS

Fillet of sea bream with lemon butter and crisp vegetables, mild prawn curry with coconut milk and lemongrass, risotto with fennel and preserved lemon, poached pears with white tea and mild spices.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

5 to 10 years





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THE VINEYARD

TERROIR

Deep gravel slopes with limestone outcrops at the foot of the slopes.

SURFACE AREA OF THE VINEYARD

21.5 ha

AGE OF VINES

13 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

After settling, in oak barrels.

AGEING

For 10 months in oak barrels (35% new) on full lees with bâtonnage.

REVIEWS AND AWARDS



"A white Pessac-Léognan from Vignobles André Lurton, the aromatics here feel dense and pure, with perfumed Cripps Pink apple, crushed chalk, lemon balm and saline minerals. The palate continues with a lovely coherent build of textural citrus fruits, peppery mineral elements and fresh acidity. A fine sense of purity here, with texture, delineation and drive. Delicious, with enough grip to see this develop through the élevage and surely in bottle. It will probably offer great value.

(Tasting en Primeur)"

Chris Kissack, The Wine Doctor, 12/05/2025



(Tasting en Primeur), Bernard Burtschy, 02/05/2025

93-94/100

92-94/100

ALEXANDRE MA8

"Pure aromas, a clear-cut palate, and a rounded texture like crystal jelly brushing against taut acidity – this is how a vibrant, layered white wine comes to life. Château de Rochemorin is both charming on the surface and compelling beneath. Fragrant notes of pomelo, lemon, and candied tangerine glide past the nose, followed swiftly by hints of blossom honey and fruit jelly. Before you even realize it, a burst of minerality rises like spring water. Each note flows naturally into the next, creating a seamless, expressive whole. (Tasting en Primeur)" Alexandre Ma, 28/04/2025

92-93/100

