



CHÂTEAU
COUSSIN

The 2024 vintage harvest report: quite unique and a leap year...



The beginning of the year 2024 ranks as one of the rainiest since 1959

- Unlike 2023, the months of February and March are rather pluvius,
- Spring (April to June) was punctuated by rain. By the end of June, we received 650 mm of rain. The norm for a full year yielding around 700 mm,
- The scattered rains of July 19th and August 15th were timely and beneficial.

The temperatures in 2024 are distinguished by:

- An abnormal mildness in February,
- Low minimum temperatures from April to July, with spring frosts from April 19th to 23rd (3 mornings ranging from -2 to -5°C in several parcels),
- A late start of summer with the heat appearing from mid-July.

The budburst occurred 15 days earlier than in 2023 (April 2nd in 2024, April 18th in 2023) due to a mild and wet winter.

The flowering spread from late April to early May for the plots that were affected by the spring frosts. This heterogeneity has made the harvest planning challenging, but fortunately, the September rains – which forced us to halt the harvest twice – accelerated the final ripening.

A notable feature this year is that the Cinsault plots were often ripe before the Grenache, which is quite unusual.

The harvest began on August 26th at Château Coussin, at 2 o'clock in the morning, two weeks in advance.

This is the third consecutive year that we start in August in our Sainte Victoire vineyards.

The overall condition of the grapes was excellent, thanks to the constant wind and the intense, although late summer heat. The clusters were plump and well developed.

However, the quantities of juice were quite low in certain plots affected by the spring frosts.

The analytical trend of the 2024 vintage is characterized by:

- Plump berries, with slightly thicker skins than usual,
- Similarly precocious to 2023, with a slightly higher acidity than usual, and reasonably low alcohol levels circa 12.5°,
- As we have a limited juice quantity, we are prioritizing the production of rosé and white wines for the 2024 vintage.

The cool nighttime temperatures allowed us to bring chilled grapes in to the cellar. This characteristic nocturnal cold, typical of the continental microclimate of Sainte-Victoire, greatly helped us create fresh and fruity whites and rosés. The fermentations are still ongoing.

The rosés are rather pale, with notes currently leaning towards citrus fruits with a good acidity. It is too soon to determine the aromatic profile. They are currently being filtered.

The whites have aromas of linden, pear, or passion fruit.



Rosé filtration, before and after

**A vintage 2024 decidedly unique in many respects.
Tasting our first finished wines shows great promise.**



Tastevin tended by Virgil, with Sainte Victoire as a view background