





Giscours
MARGAUX

The Giscours signature

PRIMEURS 2024

2024

GISCOURS

GOUTEUX — *Gourmet*

ICONIQUE — *Iconic*

SYMBIOTIQUE — *Symbiotic*

CISELÉ — *Chiselled*

ORCHESTRÉ — *Orchestrated*

UNIQUE — *Unique*

RÉSILIENT — *Resilient*

SINCÈRE — *Sincere*

2024: The Taste of Bordeaux

The 2024 vintage embodies a pure and authentic expression of Bordeaux. A perfectly balanced maturity, free from excess, reminding us why the Grands Vins de Bordeaux, which we cherish so deeply, remain an enduring benchmark.

The 2024 vintage at Giscours

2024 is the ultimate expression of Giscours' DNA, shaped by the harmony between its remarkable gravel terroirs, a thriving ecosystem, expert craftsmanship, and an unwavering human commitment.

Despite a demanding climatic cycle, the 2024 vintage is a testament to our team's unmatched ability to overcome every challenge, once again revealing the exceptional identity of Giscours' fine wines.



The singular identity of Giscours is deeply rooted in its gravel terroirs, shaped over centuries and carefully selected for their ability to produce exceptional grapes in Bordeaux's oceanic climate.

Naturally *Draining Soils*

The strength of the Garonne gravels, typical of the Médoc, lies in their natural drainage capacity, protecting the vines from excess moisture.

In 2024, these terroirs showcased their extraordinary potential, playing a decisive role in overcoming sanitary pressure. While the season started with heavy rainfall, let's not forget: spring does not make the vintage!



Remarkable Resilience



Following a cool and rainy spring, the summer of 2024 was marked by a lack of significant rainfall. It ranks among the five driest summers of the past decade.

"August makes the must", as the saying goes. These summer conditions, combined with significant diurnal temperature variation, fostered a gradual, harmonious ripening across all grape varieties, bringing out exceptionally refined aromas.

Cabernet Sauvignon

As the emblematic grape of the Médoc, Cabernet Sauvignon lies at the heart of Giscours' identity.

Thriving on our gravelly hillocks, it draws depth and structure, forming the backbone of our fine wines. Naturally late-ripening, it possesses an inherent resilience to climatic variations, allowing it to achieve optimal maturity in 2024.



In 2024, as in many previous years, the Giscours team embraced a low-intervention agronomic approach, designed to preserve the natural balance of our vineyard.

Cover crops

Diversified and tailored to each terroir, they serve, among other benefits, as natural sponges, absorbing excess water, limiting erosion, and maintaining soil freshness throughout the summer.

In 2024, we sowed 12 tons of cover crops (barley, oats, legumes) across all our parcels.



A Preserved Ecosystem

With 240 hectares of meadows and forests, Giscours is home to a true green lung, infusing freshness and biodiversity into the vineyard while fostering the living organisms essential to its balance.



Precision Leaf *Management*



Our team continuously adjusts the height and density of the canopy, as well as the exposure of the grape clusters, in response to the weather conditions of the vintage.

By maintaining a natural microclimate around the fruit, this approach limits excessive evaporation, preserves freshness, and enhances aromatic expression.

Giscours' excellence stems from the dedication of 80 men and women who bring the estate to life every day. A beating heart, where expertise and high standards have been crucial throughout the year.

A Constant *Presence*

Twenty winegrower families live on the estate, caring for their parcels as if they were their own gardens.

This proximity ensures constant vineyard supervision and an immediate response to climatic challenges.



An Extraordinary Mobilization



The 2024 harvest was orchestrated with meticulous precision.

Over three weeks, more than 200 harvesters combed through the Giscours vines, hand-picking each cluster at its peak ripeness.

2024 Harvest *Calendar*

MERLOT

September 19 – 28

CABERNET SAUVIGNON

October 1 – 11

CABERNET FRANC

October 3

PETIT VERDOT

October 4



At Giscours, every vintage is crafted with haute couture precision. The 2024 vintage was no exception, demanding meticulous attention to detail, from harvest to vinification, to faithfully express the singular identity of our Grands Vins.

Targeted Sequential Harvesting

Our relentless pursuit of precision led us to hand-harvest each grape variety based on the ripeness of vines of different ages within the same parcel.

In 2024, these successive pickings between young and old vines ensured optimal phenolic and aromatic maturity, without excess.





Precision Vinification

Faithful to our philosophy, we once again embraced a minimalist, respectful approach, allowing each terroir's character to shine.

Soft Macerations ("Infusions")

Gentle, low-temperature macerations encourage the gradual extraction of the finest tannins, preserving the wine's subtlety and aromatic intensity.

Fruit Expression

Controlled, limited oxygenation maintains the precision and brightness of aromas, hallmark elements of Giscours' elegance.

Biocontrol

The use of non-Saccharomyces yeasts prior to fermentation provides natural protection for the musts, ensuring purity and balance.

The Giscours *Signature*

Vibrant, radiant, and audacious, the 2024 vintage pays tribute to Giscours' great gravel terroirs. Our agronomic choices and the meticulous precision applied at every stage, from vineyard to cellar, have been instrumental in crafting its success. Once again, the depth and brilliance of our Cabernet Sauvignon define the exceptional identity of Giscours' Grands Vins.



Giscours
M a r g a u x

Dégustation — Tasting

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Haut-Médoc Giscours 2024

57%
Cabernet
Sauvignon

38%
Merlot

5%
Cabernet
Franc

ÉLEVAGE

Barriques de chêne français
Ageing — French oak barrels

TAV — 12,7 % vol

ABV — 12,7 % vol

ACIDITÉ TOTALE — 2,92 g/L

Total acidity — 2,92 g/L H₂SO₄

pH — 3,65

HAUT-MÉDOC GISCOURS 2024 : L'ÉVIDENCE GISCOURS

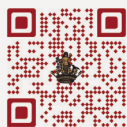
Haut-Médoc Giscours 2024 est une expression lumineuse du millésime, où le fruit croquant s'épanouit avec authenticité et générosité. Sa matière juteuse, portée par une belle fraîcheur, lui confère une accessibilité naturelle et un charme évident.

Un millésime bienveillant et sincère, qui reflète avec justesse notre terroir historique en appellation Haut-Médoc et incarne la convivialité et l'esprit de partage, si chers à l'équipe Giscours.

Haut-Médoc Giscours 2024: Irresistibly Giscours

Haut-Médoc Giscours 2024 is a bright expression of the vintage, where crisp, juicy fruit shines with authenticity and generosity. Its succulent texture, supported by a vibrant freshness, gives the wine immediate appeal and effortless charm.

A vintage that is harmonious, inviting, and sincere, faithfully reflecting the historic Haut-Médoc terroir, while embodying the conviviality and spirit of sharing so dear to the Giscours team.



Haut-Médoc Giscours 2024





La Sirène de Giscours 2024

52%
Cabernet
Sauvignon

48%
Merlot

ÉLEVAGE

Barriques de chêne français
30% de bois neuf

Ageing — French oak barrels
30% new oak

TAV — 12,75 % vol

ABV — 12,75% vol

ACIDITÉ TOTALE — 2,90 g/L

Total acidity — 2,90 g/L H_2SO_4

pH — 3,64

LA SIRÈNE DE GISCOURS 2024 : L'AUDACE SIGNÉE GISCOURS

Élégante et racée, La Sirène de Giscours 2024 révèle un fruit mûr et éclatant, relevé de notes épicées savoureuses. Sa bouche moelleuse allie précision et énergie, portée par une fraîcheur vibrante qui souligne le soyeux de sa structure. La finale saline, emblématique de Giscours, prolonge l'intensité du vin et le plaisir de dégustation.

La Sirène de Giscours 2024 affirme, une fois de plus, son caractère audacieux et sa place unique au sein de la famille Giscours.

La Sirène de Giscours 2024: The bold expression of Giscours

Elegant and distinctive, La Sirène de Giscours 2024 unveils ripe, radiant fruit, enhanced by delicate spice notes. Its supple, velvety palate achieves a perfect balance between precision and energy, lifted by a vibrant freshness that accentuates the silkiness of its structure. The saline finish, a Giscours signature, prolongs the wine's intensity and extends the pleasure of the tasting experience.

Once again, La Sirène de Giscours asserts its bold character and unique standing within the Giscours family.



La Sirène de Giscours 2024





Château Giscours 2024

60%
Cabernet
Sauvignon

31%
Merlot

6%
Cabernet
Franc

3%
Petit
Verdot

ÉLEVAGE

Barriques de chêne français
50% de bois neuf

Ageing — French oak barrels
50% new oak

TAV — 13,05 % vol

ABV — 13,05% vol

ACIDITÉ TOTALE — 2,81 g/L

Total acidity — 2,81 g/L H_2SO_4

pH — 3,71

CHÂTEAU GISCOURS 2024 : LA SIGNATURE GISCOURS

Le millésime 2024 incarne avec justesse et précision l'identité singulière de Château Giscours, offrant un Grand Vin dense et goûteux, porté par une maturité tannique parfaitement maîtrisée. Son expression aromatique dévoile des fruits noirs profonds, réhaussés par de subtiles notes florales. L'équilibre remarquable entre fraîcheur et volume confère à Château Giscours 2024 une élégance et une énergie exceptionnelles.

Dans la lignée des derniers millésimes, il gagnera encore en plénitude au fil de l'élevage, révélant toute la profondeur et l'éclat caractéristiques de la signature intemporelle de Giscours.

Château Giscours 2024: The Giscours Signature

The 2024 vintage perfectly embodies the precision and character that define Château Giscours' singular identity, delivering a dense, flavourful Grand Vin with beautifully refined tannins. Its aromatic profile reveals layers of deep black fruit, complemented by subtle floral notes. The remarkable balance between freshness and volume imparts exceptional elegance and vibrancy to Château Giscours 2024.

In line with recent vintages, it will develop greater depth as it matures in barrels, revealing the radiance and complexity that are the hallmark of Giscours' timeless signature.



Château Giscours 2024





Merci pour votre visite !

**Au plaisir de vous revoir
à Château Giscours.**

Thank you for visiting!

*We look forward to welcoming you
again at Château Giscours.*



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