

2024 Clairet

Château Roc Meynard | Bordeaux



serving temp
46.4–50°F

Château Roc Meynard Clairet bridges traditional Bordeaux and today's appetite for bright, expressive wines. This Clairet marks a new chapter for the family estate. Produced from 25-year-old vines of Merlot and Malbec grown on the Roc Meynard hillside, it captures the spirit of a new generation. Neither red nor rosé, this wine meets the moment with a juicy, fresh, and lively expression best shared chilled.

THE VINTAGE

2024 was a demanding but rewarding year in Bordeaux. Persistent rainfall through spring and early summer created high disease pressure, requiring constant vigilance in the vineyard. The weather turned in August, bringing sunshine and warmth that continued through September, allowing the fruit to ripen evenly. The result is a vintage that is juicy, aromatic, and perfectly suited to the Clairet style.

TERROIR

The grapes are harvested from north-south-facing slopes in Fronsac. Soils in this part of the vineyard combine molasse du Fronsadais, a mix of clay, limestone, and sandstone, with clay-limestone hills. Vines are trained in the Double Guyot method that capture optimal light and airflow. The Hermouet family promotes biodiversity through sustainable farming practices, ensuring healthy soils and ecological balance.

WINEMAKING

Harvested on September 30, the grapes underwent a 48-hour cold soak to achieve a luminous shade between raspberry and hibiscus. Fermentation followed for 10 days in stainless steel at 71.6°F, with malolactic fermentation providing roundness and depth. The wine aged four months in stainless-steel tanks to preserve its vivid fruit character before bottling in early March 2024. The wine then rested for two months in stainless steel, followed by six months in bottle before release.

TASTING NOTES

Brilliant raspberry-pink color. The nose reveals aromas of red fruits and hibiscus tea. The palate is juicy and expressive, supported by gentle tannins and a light, refreshing structure. A fruit-forward, seductive Clairet that balances softness with lift and energy.

FOOD PAIRING

Enjoy chilled on its own, as an apéritif, or alongside summer barbecues, grilled halloumi salads, tacos, or mildly spiced curries.

varietals

90% Merlot, 10% Malbec

farming

Sustainable, focused on biodiversity

alcohol

13%

residual sugar

0 g/L

pH

3.32 g/L

acidity

3.26 g/L

SO₂

66 mg/L

fermentation

Cold soak (48 hrs); stainless steel, 10 days at 71.6°F

aging

4 months stainless steel

