



# 2025

## WEATHER CONDITIONS

Following a winter broadly in line with recent seasonal norms in terms of both temperature and rainfall, budbreak occurred under favourable conditions between 1 and 7 April. April itself was marked by significant rainfall, which encouraged vigorous early vine growth.

From May through October, the growing season proved notably dry, with cumulative rainfall almost 100 mm below the long-term average. This water deficit led to the development of small berries with a high concentration of sugars.

Summer conditions were warm without reaching extremes, with 42 days above 32 °C—levels comparable to 2022, the warmest year on record. Crucially, nighttime temperatures remained cool, enabling the vines to moderate water stress while preserving aromatic intensity and acidity in the grapes. These pronounced diurnal temperature variations allowed for earlier, optimal grape ripening.

## HARVEST

The development of noble rot requires the presence of morning mists, which began to appear from the second week of September. A first selective picking took place on 17 September, combining both raisined and botrytised berries. From 24 September onwards, a second selection was carried out, followed by the final three passes of the 2025 harvest, marked by homogeneous Botrytis development across all bunches.

HARVEST DATES	17 September to 14 October
PASSES	5 passes, hand picking
NUMBER OF DAYS OF HARVEST	18
BLEND	Sémillon 97%, Sauvignon Blanc 2%, Muscadelle 1%
FERMENTATION	in barrel
AGEING	18 months in 100% French oak barrels
ESTATE BOTTLED	to be bottled June 2027

## TASTING NOTES

An intense bouquet, immediately expressive of classic noble rot, unfolds with aromas of fresh quince and ripe apricot, underscored by a touch of candied mango. On the palate, the freshness that defines the Barsac terroirs is instantly and harmoniously balanced by density and roundness, revealing impressive breadth and depth. This combination of power and finely honed precision is characteristic of sun-filled vintages. Notes of quince paste and toasted hazelnut then emerge, gradually giving way to a delicate minerality that brings tension and lift to the finish, which lingers beautifully.