



BORDEAUX VINS SÉLECTION

2025

## THE VINTAGE OF HOPE

### **Early ripening, concentration and balance: Bordeaux rediscovers the momentum of its finest vintages**

In keeping with the lineage of the great warm vintages, 2025 may well send a positive signal for Bordeaux and rekindle interest among international buyers, underpinned by its many strengths: tannic richness, depth of concentration, elegance and overall balance.

Seldom have early tastings inspired such enthusiasm, thereby further reinforcing the longstanding reputation of vintages ending in “5”. The sole drawback lies in limited volumes, a consequence of reduced bud fertility carried over from the previous growing season.

Even so, many already regard 2025 as a vintage of considerable charm, destined for long ageing.

BORDEAUX VINS SÉLECTION

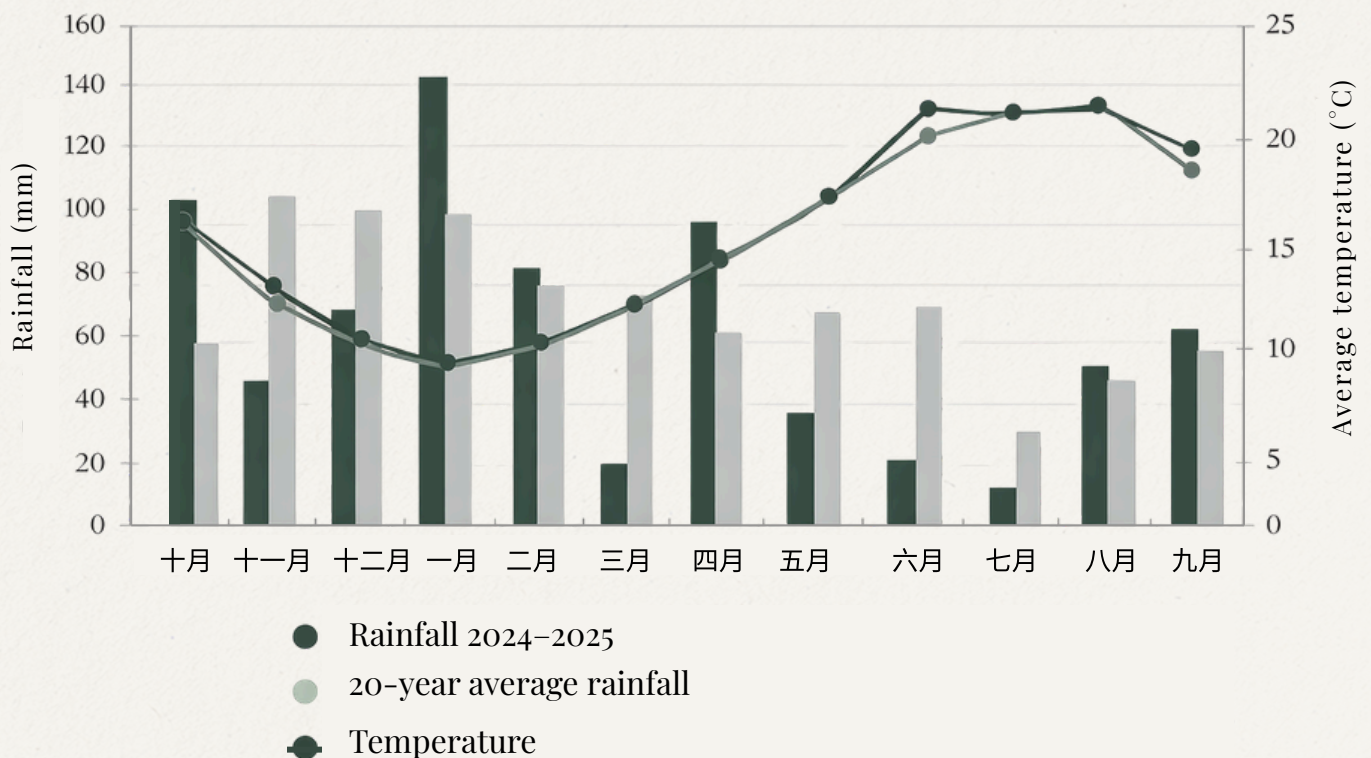
## A favourable *winter*

The 2025 vintage began under favourable conditions. With cumulative rainfall close to seasonal norms—around 450 mm—winter precipitation effectively replenished soil water reserves, without causing prolonged episodes of root asphyxia.

Under these conditions, underground biological activity proved particularly dynamic. The mineralisation of organic matter—whereby microbial activity converts it into nutrients assimilable by the vine, such as nitrogen, phosphorus and sulphur—was especially efficient.

This soil vitality supported steady vine nutrition and contributed to maintaining a balanced physiological development throughout the growing cycle.

### A warm and relatively dry year (713 mm versus a 20-year average of 850 mm)



## An early *spring*

The 2025 vintage will stand as one of the earliest on record in Bordeaux in recent decades. Owing to persistently mild conditions, budbreak occurred in early April, approximately five to six days ahead of the norm.

Flowering, observed in early June, confirmed this precocity, taking place more than ten days ahead of the usual schedule. However, yield potential remained moderate, as the climatic conditions in 2024—during bud differentiation—were not conducive to optimal floral initiation. As a result, the number of clusters observed in spring 2025 was relatively limited. Fortunately, an excellent fruit set partially compensated for the low fertility of the shoots.



Despite this initially moderate potential, spring conditions nonetheless helped secure the crop. While April rainfall—close to 100 mm compared to a 60 mm average—created conditions conducive to downy mildew development, the alternation of wet spells and dry periods prevented any significant disease pressure from taking hold. The vineyard thus navigated this sensitive phase without major difficulty.

May then marked a clear shift in the climatic pattern, with the onset of warmer and drier conditions: rainfall fell below seasonal norms, while temperatures rose above average levels. This evolution further accelerated the pace of the growing cycle.

## A warm and dry *summer*

From April through July, temperatures consistently remained above the climatic norms recorded over the 2000–2025 period. This steady, moderate warmth led to a rapid accumulation of growing degree days, further advancing the vintage's phenological development by an estimated seven to fifteen days, depending on the area.

Veraison occurred early and progressed swiftly. At the same time, soil water reserves gradually declined over the course of the summer. From this key stage onward, moderate to marked water stress set in—conditions often sought after for enhancing grape quality. This constraint reduced berry size and promoted the concentration of phenolic and aromatic compounds. Temperatures, however, largely remained within the optimal range for photosynthesis, allowing the vine to sustain active physiological function and maintain a positive carbon balance.

As is often the case in warm vintages, this thermal precocity accentuated the decoupling between technological, aromatic and phenolic ripeness. Sugar accumulation can outpace the development of tannins and anthocyanins. In addition, heat intensified malic respiration, leading to a gradual decline in acidity and slightly higher-than-average pH levels.

The month of August marked a turning point in the evolution of the vintage. A heatwave between August 4th and 14th—with temperatures consistently exceeding 35°C and peaking at 41.6°C—further accelerated ripening processes. As such, 2025 ranks among the three warmest years recorded over the past three decades.

Under such extreme conditions, the vine activated protective mechanisms, with leaf stomata closing to limit water loss. This phenomenon temporarily slowed photosynthesis and, consequently, sugar accumulation, resulting in moderate potential alcohol levels, rarely exceeding 13.5% ABV. At the same time, high temperatures led to a rapid degradation of malic acid, particularly on gravel soils, which are more exposed to thermal variation.

Despite the rapid evolution of acid balance, the sanitary condition of the vineyard remained outstanding. The pronounced dryness in August significantly reduced the risk of *Botrytis cinerea*, allowing the grapes to reach full maturity under optimal health conditions.

More broadly, these conditions reflect a now well-established trend: over the past decade, the Bordeaux vineyard has entered a phase in which warmer and drier summers are gradually reshaping both viticultural balances and practices.



## An early and rapid *harvest*

The precocity of the vintage was fully confirmed at harvest. The first white grapes were picked as early as mid-August—an exceptionally early start for Bordeaux—followed by a sustained pace of harvesting through to the end of September for Cabernet Sauvignon. Decisions had to be made swiftly in order to preserve the balance of the fruit, as ripening progressed rapidly.

Despite these constraints, analyses reveal particularly compelling profiles. Alcohol levels remain moderate, and although acidity is slightly lower than in recent vintages, it remains sufficient thanks to the speed of the harvest.

The small berries resulting from summer water stress have led to a high concentration of skin tannins. One of the defining features of the 2025 vintage will be its remarkable tannic richness. Compared to 2022, anthocyanin potential appears slightly lower—particularly for Merlot—while tannin levels remain stable, if not marginally higher, due to the concentration effect of smaller berries.

This relative resilience of tannins to thermal stress gives the wines a promising structural backbone. Seeds are generally well ripened and show little astringency, indicating successful phenolic maturity despite the precocity of the growing cycle.

## Wines of remarkable *balance*

Upon arrival at the winery, the musts display high phenolic potential, characteristic of warm vintages, while retaining balances reminiscent of more classical years. Alcohol levels average around 13%, with well-preserved acidity and pH levels of approximately 3.3 on limestone soils and 3.6 on clay. Under these conditions, vinifications can proceed with great confidence, without the need for excessive extraction. The quality of the seeds and the absence of bitterness allow for gentle handling, with macerations that can even be extended to build structure.

During ageing, the wines reveal a generous and harmonious structure. Cabernet Sauvignons, particularly expressive with notes of blackcurrant and blackberry, readily benefit from oak ageing. Merlots, more supple and approachable, may be returned to tank earlier in order to preserve their vibrancy.

## An elegant stylistic *profile*

For white wines, the vintage stands out for its fully achieved aromatic ripeness, while retaining freshness, vibrancy and a fine saline edge on the palate. Sauvignon Blanc displays pronounced character, ranging from exotic fruit to distinctive thiol-driven notes. Sémillon, meanwhile, reaches excellent maturity, bringing breadth and texture to the blend. The resulting wines are powerful, precise and elegant.

Although Merlot experienced some stress around mid-August, it nonetheless retains a clean aromatic profile of red and black fruits, without any overripe character. Cabernet varieties, benefiting from a more gradual ripening, bring freshness and subtle spicy notes. Petit Verdot, meanwhile, contributes a delicate touch, adding nuance and refinement to the overall balance.

The 2025 vintage also shows exceptional promise for sweet wines, with generous volumes, remarkable purity of fruit, and naturally preserved acidity, suggesting outstanding ageing potential.

## A vintage in the lineage of the *great warm years*

The 2025 vintage clearly aligns with recent warm vintages, notably 2022, while distinguishing itself through greater balance and remarkable precision in ripeness.

Concentration, tannic intensity and a preserved freshness result in wines that are both powerful and refined, combining richness with elegance.

Despite modest volumes, 2025 may well emerge as one of the defining signatures of contemporary Bordeaux. The expertise now achieved in mastering ripeness allows producers, even in warm vintages, to craft balanced wines with excellent ageing potential—an outcome that can only be welcomed.

# Insights on the vintage

## Constance Vauthier, Co-owner, Château Ausone



“The 2025 vintage is, without question, a very fine one. Winter was slightly early, yet remained within normal parameters, with budbreak occurring ahead of schedule, though without excessive precocity. This allowed us to approach the growing season with greater confidence, particularly with regard to frost risk.

Flowering, a decisive stage, was both rapid and remarkably even, with very little coulure—an especially positive factor. On our Cabernet Franc, we observed relatively light bunches, which naturally reduced yields but proved beneficial in terms of quality, thanks to the

balance between crop load and vine vigour.

Up until mid-June, the vintage remained demanding, with frequent storm threats—though without direct impact on our vineyards. This period required constant vigilance, particularly in light of the 2024 season, yet low disease pressure ultimately allowed for greater peace of mind. In the end, flowering was successful and fruit set well established.

A notable rainfall event around June 13th required heightened vigilance, with some organically farmed estates experiencing losses. Thereafter, rainfall was virtually absent until the end of August.

The early heatwave at the end of June proved decisive. On our clay-limestone terroirs, the vines showed strong resilience, with limited signs of water stress. As early as the beginning of July, lignification of the canes and stems was already visible. Clay-limestone soils, as well as the sandy plains supported by significant water tables, effectively retained moisture.



# Insights on the vintage

## Constance Vauthier, Co-owner, Château Ausone



In addition, the vines began building their reserves and preparing for dormancy at a very early stage—an encouraging sign for grape quality, particularly in terms of phenolic accumulation.

Yields ultimately met our expectations, averaging around 30 hl/ha on clay-limestone slopes, compared with approximately 45 hl/ha on the plains.

We had anticipated higher alcohol levels and lower acidity, as seen in 2022. However, the wines show alcohol levels between 12.5% and 13.5%, with well-preserved acidity. The overall

balance is highly harmonious—fresher than in 2022—and the skins are of excellent quality. The vats are showing great promise.

I have a personal preference for Cabernet Franc this year, although certain parcels of Cabernet Sauvignon are also proving outstanding. Harvest proceeded smoothly, despite a few isolated rainfall events that led us to bring forward certain parcels slightly, thereby preserving the freshness of the fruit. Quality is clearly there, while volumes across Bordeaux remain limited, which could ultimately work in our favour.

In Paris, buyers will be present provided pricing is appropriate, whereas export markets—particularly the United States—still lack visibility, further impacted by geopolitical tensions and cost volatility. Key opinion leaders are likely to support the vintage. A recent series of tastings held in Parisian hotels and restaurants confirmed genuine interest, provided pricing remains well positioned.”



# Insights on the vintage

**Hélène Genin, Technical Director, Château Latour**



“Amid heatwaves and water restriction, the vineyard has delivered this year a modest crop of remarkable precision.

With just 713 mm of annual rainfall, the vines had to contend with a pronounced water deficit. While the 2024 vintage saw record levels of precipitation, the winter of 2024–2025 returned to a welcome sense of normality, with beneficial frosts in January allowing the soils to rest. Vine growth resumed under the most favourable conditions.

An exceptionally dry March helped warm the soils, triggering early budbreak for Merlot as early as March 25th. These favourable conditions also helped contain the threat of downy mildew, which had been a concern following the previous year’s humidity. Despite a period of heavy rainfall in April, rigorous vineyard management and a settled month of May encouraged rapid and even flowering, limiting the yield loss already set in motion by poor floral initiation in 2024.

Summer then set the pace, with two heatwaves in June and August. Under intense heat, the vine activated its natural defence mechanisms. Water restriction, already evident from July, naturally limited berry size, thereby concentrating valuable polyphenols. Rainfall at the end of August came as a welcome relief, tempering rising alcohol levels and refining aromatic ripeness just ahead of one of the earliest harvests in the estate’s history.



CHATEAU LATOUR

# Insights on the vintage

**Hélène Genin, Technical Director, Château Latour**



In the cellar, the verdict is unequivocal: with yields at 25.6 hL/ha, quantity has clearly been sacrificed in favour of excellence. The wines display remarkable balance, far removed from the exuberance of the sun-driven 2022 vintage. They reveal powerful tannic concentration, vibrant acidity and a freshness reminiscent of benchmark vintages such as 2016 and 2020.

While the current economic environment remains challenging, the quality of the wines—particularly Les Forts de Latour—should

reassure wine lovers: 2025 is, without question, a vintage built for long ageing, capable of standing the test of time with its poised elegance...”



CHATEAU LATOUR

# Insights on the vintage

## Pierre Graffeuille, General Manager SCDM Domaines (Châteaux Montrose, Tronquoy-Lalande)



“2025 ultimately brings together the hallmarks of the great warm vintages, without their excesses.

This richness stems in particular from a marked water deficit—roughly half the rainfall observed over the past thirty to forty years—combined with sustained warmth throughout the growing cycle. Timely rainfall events nevertheless allowed the vine to evolve without constraint, in a steady and even rhythm. As a result, the wines, with their distinctly contemporary profile, retain a fine sense of tension.

These conditions naturally shaped the rhythm of the vintage, leading to pronounced precocity. Harvest began on August 29th at Montrose—an unprecedented date in the estate’s history, which had never previously recorded a harvest in August. Each parcel was picked at its optimal point of balance, with relatively small berries and thick skins.

Towards the end of summer, more substantial rainfall helped refine the overall balance. Thanks to these timely inputs, the grapes reached optimal ripeness at harvest. Alcohol levels remained moderate, around 13%, lending the wines both tension and harmony. Yields, at around 30 hl/ha, are considered satisfactory in this context, especially given that the weak floral induction in 2024 had suggested a far smaller crop. The natural phenolic and tannic power of Montrose is expressed with precision and restraint.



*Château Montrose*

# Insights on the vintage

## Pierre Graffeuille, General Manager SCDM Domaines (Châteaux Montrose, Tronquoy-Lalande)



In fine, this is an expressive and intense vintage, displaying the characteristic richness of Montrose's great warm years—1989, 1990 and 2003—yet shaped with modern technical precision. The balance favours tension and freshness over excessive concentration, which is less sought after today.

Beyond its intrinsic quality, the 2025 vintage is fully in tune with contemporary expectations and will give rise to wines that future consumers will particularly appreciate.

As for the market, visibility remains limited. A succession of unprecedented geopolitical crises

continues to create a complex environment. Nevertheless, certain positive signals in export markets have begun to restore confidence ahead of the primeurs campaign. European markets are expected to respond well, while the vintage's flavour profile should also appeal to American consumers."



*Château Montrose*

# Insights on the vintage

## Nicolas Glumineau, General Manager, Château Pichon Comtesse



“In much the same way that 2022 owed a great deal to 2021, I am convinced that 2025 owes much to 2024. The 2025 season began with soils and subsoils fully replenished with water, following the excessive rainfall of the previous year. The vine was therefore able to draw on these reserves to withstand a particularly dry season—likely, alongside 2023, one of the driest of the past twenty years.

What is truly remarkable, following vinification and blending, is the distinctly Bordelais balance of the wines. This is what fuels our enthusiasm as we approach the primeurs campaign. There is both fine concentration and a certain power

—reminiscent of vintages such as 2016 or 2020—combined with Cabernet Sauvignons that are precise, structured and noble, alongside a fruit profile that is both fresh and distinctly floral. I perceive notes of iris and peony, with delicate, expressive and captivating aromas, without ever becoming overpowering.

Year after year, we feel that, through our viticultural and winemaking practices, we are achieving the balance that defines the great wines of Bordeaux: wines that are

both elegant, deeply rooted in their terroir, and endowed with remarkable ageing potential. If wines were overly powerful, excessively alcoholic, or lacking in acidity, their capacity to age would be compromised. This is not the case here: these are wines built for the future, which will begin to show their full potential in eight to ten years, and will continue to evolve over several decades.



# Insights on the vintage

## Nicolas Glumineau, General Manager, Château Pichon Comtesse



The enthusiasm we feel today stems above all from the quality of the production and the satisfaction of our technical teams—both in crafting wines that we truly believe in, and in being able to present them as wines of the highest calibre. In short, this is a low-volume vintage—climatic conditions made it inevitable—but one of very high quality. A result that is both exciting and, in some respects, surprising.

From a market perspective, forecasting remains a delicate exercise. For several years now, we have been facing a decline in Bordeaux consumption—not due to a lack of interest, but rather a shift towards moderation. The

geopolitical environment also remains complex and not particularly conducive to business. That said, the succession of vintages with yields below the twenty-year average may not be entirely negative.

Moreover, through my travels, I observe that younger generations are not turning away from wine. It is simply a matter of life stages: around the age of 25, in more festive settings, consumption habits tend to favour spirits. Yet wine culture remains deeply rooted.

I would also add that the primeurs system is far from obsolete. It continues to make perfect sense for several reasons. We offer high-quality wines that are already highly approachable just months after their production.



# Insights on the vintage

## Nicolas Glumineau, General Manager, Château Pichon Comtesse



Furthermore, when estates adopt a fair pricing strategy, based on a thorough understanding of the market, it allows buyers to acquire these wines at price levels they will not encounter again later. That is the true value of the primeurs system.

True wine enthusiasts—those who are genuinely interested in our culture and our wines, beyond any speculative considerations—remain loyal. They return each year, eager to discover new vintages. There is little need to convince them.”



# Insights on the vintage

## Bernard Magrez, Owner of Châteaux Pape Clément, Fombrauge, La Tour Carnet and Clos Haut- Peyraguey



“The 2025 vintage in Bordeaux follows in the tradition of the great sun-filled years:

an early and remarkably rapid harvest of beautifully balanced grapes.

The warm, dry summer allowed for full ripening while preserving moderate alcohol levels and a fine sense of freshness.

The grapes, small and concentrated, were harvested at a sustained pace from the end of August. They reveal vibrant aromatics, intense flavours and a generous palate with harmonious, perfectly ripe tannins.

At Pape Clément, Fombrauge and La Tour Carnet, the wines stand out for their aromatic intensity and precision, fully expressing their sense of place and terroir.

A fleshy, modern and highly appealing vintage, in the spirit of the great 2022s, combining richness, balance and purity of fruit.”



CHÂTEAU  
PAPE CLÉMENT

GRAND CRU CLASSÉ DE GRAVES

# Insights on the vintage

**Julien Viaud, Consulting Oenologist & Agronomy Engineer,  
Partner at Laboratoire Rolland & Associés**



“The 2025 vintage is already establishing itself as one of the earliest in Bordeaux’s history. By the end of September, almost the entire Gironde had completed its harvest. Although the growing season benefited from generous sunshine and very high temperatures, it cannot strictly be described as a ‘solar’ vintage in the traditional sense—rather, it stands out for its singularity.

Contrary to the rich, concentrated, almost ‘jammy’ profiles one might expect from a warm year, 2025 surprises with its elegance. With alcohol levels well controlled at around 13%, the

wines have retained remarkable acidity and freshness. Cabernet, both Sauvignon and Franc, particularly stand out in the blends for their intense aromatics, recalling the balance of vintages such as 2008, 2015 or 2018—ripe yet never excessive.

Thanks to expertise refined through experience, we are now able to manage ripening with a new level of precision.

By controlling vine vigour and optimising canopy management, we achieve grapes of perfectly even ripeness, while protecting the berries from sunburn. The natural balance of this high-quality fruit is directly reflected in the cellar.



# Insights on the vintage

**Julien Viaud, Consulting Oenologist & Agronomy Engineer,  
Partner at Laboratoire Rolland & Associés**



Winemaking is thereby simplified: with grapes of such quality, any chemical intervention becomes unnecessary. The objective is to avoid angular tannins in favour of a supple, well-balanced profile that meets today's consumer expectations.

The true challenge of climate change lies not so much in the gradual rise in temperatures as in the increasing intensity of extreme events. Faced with repeated heat spikes, our ability to manage vine physiology has become critical. It allows us to harvest fruit where balance prevails over excess.

The rarity of the 2025 vintage, combined with an attractive pricing strategy, should appeal to the market. The stature of this new vintage could once again draw attention to Bordeaux, rekindle interest, and restore visibility to existing stocks of fine wines.”

