



Château du Tertre 2025

AOC Margaux, Cinquième Grand Cru Classé, Bordeaux, France

PRESENTATION

It is in the 19th century that the wines of Château du Tertre will achieve worldwide renown, notably thanks to the 1855 classification which designates Château du Tertre as a Grand Cru Classé Margaux.

TERROIR

These are the terroirs of Margaux at their highest point, and one of the highest gravelly ridges in the Médoc. The light and sun that bathe the vines protect them from late spring frosts. A stream serving as a natural drainage separates the two ridges. The vine draws the necessary freshness there for its development, sheltered from excess water as well as from drought.

WINEMAKING

Wood, concrete, and stainless steel tanks. Gentle extraction, traditional pumping over. Maceration for about twenty days.

AGEING

Barrel aging in Bordeaux barrels, 40% new wood, 60% wood from one wine for 16 months.

VARIETALS

Cabernet-sauvignon 65%, Merlot 18%,
Cabernet franc 11%, Petit verdot 6%

TECHNICAL DATA

Production volume: 150000
Surface area of the vineyard: 52 ha
Age of vines: 16 years old

TASTING

The main challenge of the 2025 vintage was to preserve the freshness of the grapes in a hot climate context. Precise management of the canopy and soil work played a key role, even more than pest control. In the cellar, vinifications were conducted with moderation and finesse: very gentle extractions on a generous material allowed to naturally express color, aromatic intensity, flesh, and silky tannins.

REVIEWS AND AWARDS

JAMES SUCKLING.COM 96-97
James Suckling

Decanter 94
Decanter

Robert Parker 92-94
Wine Advocate

vinous 92-94
Vinous

