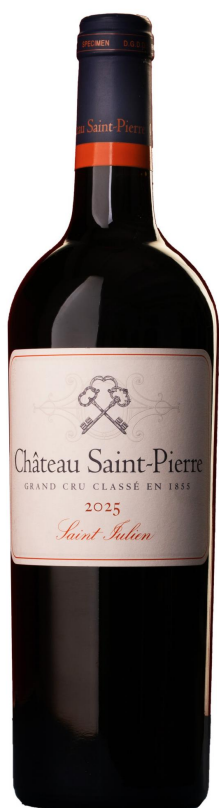




Château Saint-Pierre, AOC Saint-Julien, Rouge, 2025

AOC Saint-Julien, Quatrième Grand Cru Classé, Bordeaux, France

Exceptional for its earliness, its richness, its low yields.



PRESENTATION

The winter has been generally mild compared to seasonal norms, with low rainfall, particularly towards the end of the season, and temperatures above the thirty-year average. These conditions have allowed us to approach spring with serenity, especially regarding the risk of frost. Soil work was able to be carried out in excellent conditions during the months of March and April. This dry climatology has also limited the early development of mildew, unlike the two previous vintages marked by high pressure.

THE VINTAGE

The fertility potential of the vintage was expected to be limited due to a gloomy spring in 2024. As early as May, the weather becomes dry and hot, allowing for good flowering conditions (Merlot on May 21, Cabernet Sauvignon on May 28). However, counts reveal a reduced number of clusters, suggesting low yields. The end of spring continues under hot and dry conditions.

IN THE VINEYARD

The practice of organic farming leads teams to use a variety of herbal teas and decoctions to support the physiological functioning of the vine. The weather conditions of spring and summer 2025, characterized by water deficit and high temperatures, can indeed lead to blockages and slow down ripening. Throughout the season, particular attention is paid to the condition of the plant, with the adaptation of natural preparations aimed at strengthening the plant's defenses (clay, oyster powder, manure, horsetail, nettle, yarrow...).

HARVEST

The harvest begins on September 10 under a bright sun and ends on September 19. Particularly early, they reveal grapes rich in polyphenols, with classic alcohol levels. The aromatic balance, power, and intensity of the raw material confirm the potential of a great vintage.

WINEMAKING

The vinifications, carried out with precision according to the terroirs, take place in excellent conditions. Historically low yields require increased attention at each stage. The teams finely adjust the fermentation kinetics and extractions by modulating the frequency and duration of pumping over as well as the maceration phase, in order to reveal all the quality of these exceptional grapes.



VARIETALS

Cabernet sauvignon 78%, Merlot 15%,
Cabernet franc 4%, Petit verdot 3%

TECHNICAL DATA

Surface area of the vineyard: 17 ha
Yield: 20 hL/ha
Age of vines: 60 years old

TASTING

The 2025 vintage is distinguished by its elegance, the smoothness of its tannins, the balance of its structure which allows for immediate tasting or can be kept for several decades.



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VISUAL APPEARANCE

Deep red color almost black.

AT NOSE

Intense ripe fruit and spice, blackcurrant, cashew, liquorice, tobacco. Full of complexity and refinement.

ON THE PALATE

The attack is smooth, velvety, with tannins of exceptional richness combining power and elegance. The finish is explosive, complex, with remarkable length.

REVIEWS AND AWARDS

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