



Château Kirwan 2025

AOC Margaux, Troisième Grand Cru Classé, Bordeaux, France



PRESENTATION

This wine testifies to the loyalty of men, of their heirs driven by the vocation to transmit their passion. All have brought the estate into a new dimension, essential to make known the purity of its wines, combining in the same bottle artisanal know-how, exceptional terroir, and great stories.

THE VINTAGE

2025 was a dry, hot, and premature year, yet it produced a surprisingly fresh vintage.

TERROIR

With 40 hectares of vineyards and 46 distinct plots, Kirwan continues to develop the rich potential of its terroir, adapting viticulture to the soil and climate. Located on the gravelly ridge of Cantenac, bordering the river born of a millennia-old erosion, this terroir reveals and expresses its geological capital. Recently verified by a pedological study aimed at better understanding the soil composition, the role of gravel is essential: facilitating drainage and warming, it promotes deep exploration of the roots. Clay captures water, preserves its freshness, playing a crucial moderating role during severe droughts or heatwaves.

HARVEST

The grape harvest takes place in excellent conditions between September 9th and 20th. Potential alcohol and acidity are just perfect. The ripeness of our 5 grape varieties follows one after the other without us needing to take a break.

WINEMAKING

Gravity filling of tanks. Alcoholic and malolactic fermentations conducted simultaneously with selected yeasts and bacteria. Maceration of 7 to 15 days in thermo-regulated tulip-shaped concrete tanks at 25–26 °C, followed by a maceration of 18 to 25 days, adjusted by daily tasting. Pump-overs 2 to 3 times a day during the fermentation phase. Gentle vertical pressing with direct gravity flow into barrels for press wines. Also, direct flow into barrels. Racking by gravity every 3 to 4 months.

AGEING

18 to 21 months in French oak barrels; Annual renewal of 1/3 of the stock of new barrels.

VARIETALS

Cabernet-sauvignon 63%, Merlot 25%,
Cabernet franc 7%, Petit verdot 4%,
Carménère 1%

TECHNICAL DATA

Production volume: 90000
Surface area of the vineyard: 37.00 ha
Yield: 25 hL/ha
Age of vines: 30 years old

TASTING

2025 is part of the long list of the "big five". However, it differs from 2015 or 2005 in its freshness. Less sunny than 2015, less extracted than 2005, it also appears more greedy with remarkable purity and aromatic brilliance. 2025 is rich while remaining very delicate. There is no doubt at this stage that it deserves a long aging in barrels.



REVIEWS AND AWARDS

Decanter	95 Decanter
JAMES SUCKLING.COM	93-94 James Suckling



Compagnie Médocaine des Grands Crus
42 Rue Lafaurie de Monbadon, 33000 Bordeaux - France
Tel. 0556955475 - contact@medocaine.com
www.medocaine.com   

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