



Château Nénin 2025

AOC Pomerol, Bordeaux, France



PRESENTATION

On the eve of the 1997 harvest, Jean-Hubert DELON purchased Château Nénin, previously owned by his cousins, the DESPUJOL family, since 1847. Following this acquisition, a profound restructuring was undertaken. Pruning, trellising of the vines were resumed, the soil drained, the vines replanted or uprooted, and the equipment modernized. The aging and storage cellars were completely renovated, enlarged, and air-conditioned. A new vat room, equipped with the most advanced machinery, was built to crown the total transformation of the property.

THE VINTAGE

The 2025 vintage at Château Nénin is bright, combining mature but not excessive ripeness and a lot of freshness, shaped by an early and regular vegetative cycle. The April rains played an essential role in replenishing water reserves, allowing the vines to better withstand the first heat waves. A rapid and uniform flowering laid the groundwork for a promising harvest, while the hot and dry conditions of June and July favored small berries and beautiful natural concentration. The late August rains proved decisive in preserving the balance of the vintage, bringing freshness, tension, and brilliance to the wines. 2025 will be remembered as a harmonious vintage, where generosity is tempered by elegance and freshness.

TERROIR

Located on the Pomerol plateau, Château Nénin benefits from an emblematic terroir combining deep gravel, clays, and iron-rich soils, characteristics of the great wines of the appellation. The mosaic of plots, distributed between the top of the deep clay plateau and more gravelly slopes, offers a natural balance between power, freshness, and tannic finesse. This terroir allows the Merlot to express all its depth and velvety texture, while the Cabernets Franc and Sauvignon bring structure, tension, and aromatic complexity. These different expressions of the vineyard promote a slow and regular ripening of the grapes, giving birth to precise, elegant wines with great aging potential.

WINEMAKING

Traditional. 12 to 20 days in temperature-controlled stainless steel tanks.

AGEING

12 months in barrels (45% new).

VARIETALS

Merlot 62%, Cabernet franc 32%, Cabernet sauvignon 6%

TECHNICAL DATA

Surface area of the vineyard: 15.00 ha

TASTING

"A solid red with lots of berry and milk chocolate character and chewy tannins, but it's still in balance, with a caressing texture and a flavorful finish. Some terracotta at the end." - James Suckling



REVIEWS AND AWARDS

JAMES SUCKLING.COM

94-95
James Suckling

JEB DUNNUCK

94-97
Jeb Dunnuck

Robert Parker
WINE ADVOCATE

91-93
Wine Advocate

Decanter

94
Decanter

