



2025

GROWING SEASON WEATHER CONDITIONS OF THE VINTAGE

The 2025 vintage in the Médoc, Bordeaux, is characterized by a generally warm and dry year. A mild winter led to early budbreak, but with limited water reserves. The warm spring, with irregular rainfall, allowed for a rapid flowering. The very hot and dry summer caused significant water stress, resulting in small, concentrated berries. Rain at the end of August helped restart ripening, followed by a cooler September. Harvest took place under good conditions. The vintage is expected to produce concentrated, structured wines with strong qualitative potential.

THE CELLARMASTER'S VIEW

After a five-day cold soak, fermentation was started and carefully controlled at 26°C to manage the conversion of sugar into alcohol. In two of the 25 vats, whole bunches were used to achieve better balance and higher acidity. Pumping-overs were applied during only half of the fermentation period, with the remainder conducted as a gentle infusion. Overall, yields were low at 29 hl/ha, but this reflects the concentration and quality of the fruit. We are very excited about the potential of the wines produced in this vintage. The alcohol level of this vintage is 13.5% and the acidity is at Ph 3.55 resulting in a beautiful balance.

Harvest date : Merlot : from Sep 10th to 18th

Petit Verdot : Sep 17th

Cabernet Sauvignon : from Sep 19th to Sep 22nd

Blend : 50% Merlot,

40% Cabernet Sauvignon,

10% Petit Verdot

Ageing : 90% in French oak (225l), 10% in

Amphora. Barrels: 50% new, 50% second-fill

Length of aging : 16 months

Appellation : Moulis-en-Médoc

Owner : Familles Gommer, Pen

Consultant : Hubert de Botiard, Philippe Nunes

Vineyard location : Grand Poujeaux

Surface : 25 hectares

Type of soil : 25 individual vineyards on Terrace nr 3, deep Garonne gravel with different subsoils and expositions

Grape composition : 50% Merlot-45% Cabernet Sauvignon-5% Petit Verdot

Average age of vines : 35 years

Pruning system : Guyot double Médocaine

De-leaving : yes

Crop thinning : yes

Harvest method : by hand and in small crates

Harvest reception : Manual and optical sorting before and after de-stemming, whole uncrushed berries transferred to vat by gravityflow



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