



The Château de Lamarque is one of the oldest châteaux of Médoc, because built 1 000 years ago. The history of the owner family starts at the same time ! (Garsion de Lamarque 1050). Member of Union des Grands Crus de Bordeaux since very long time, the Château de Lamarque can be considered, in this prestigious and demanding club, as likened to his fellow renowned, Grands Crus Classés.

Climate

A mild winter followed by a very dry and sunny spring encouraged early budburst and an even flowering with no downy mildew pressure.

The particularly hot summer, marked by a mid-August heatwave, induced severe water stress, limiting berry size and significantly reducing yields.

Welcome rains at the end of August unlocked the end of the growth cycle, allowing the vines to perfect the ripening of the Cabernets before a historically early harvest.



The estate

Owner
Gromand d'Evry family

Appellation
Haut-Médoc AOP

Area in production
42 Ha

Planting density
7500-8000 vines/Ha

Terroir
Predominantly Riss I and Mindel III gravel nappes

Average age of the vines
30 years

Viticulture

"Méthode Cousinié"
VERY reasoned management based on nutritional balance for fewer treatments
No herbicides, CMRs or anti-botrytis treatments

Vinification

Harvest
from September 9th to 25th, 2025

Blending
50% Cabernet Sauvignon
30% Merlot
20% Petit-Verdot

Vinification
Traditional with optical sorting

Ageing
Transfer to barrels starting December 1st, 2025: 20% new barrels and 80% one-wine barrels. The aging will last 14 to 16 months, depending on tasting; it will also be punctuated by rackings based on tasting, and a possible fining.

Alcohol	pH	IPT
14,2%	3,5	70