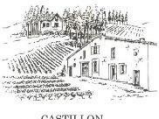




L'AURAGE

AOC Castillon Côtes de Bordeaux

L'AURAGE

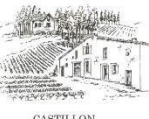


CASTILLON
CÔTES DE BORDEAUX

Caroline et Louis Mitjavile



L'AURAGE



CASTILLON
CÔTES DE BORDEAUX

Caroline et Louis Mitjavile

PRIMEURS AURAGE 2025

MILLESIME 2025

DESCRIPTIF

A dry year, with only 540 mm of rainfall at L'Aurage from January 1st through harvest.

Spring brought regular rainfall and moderate temperatures. The summer was dry, with significant temperature swings, sometimes reaching 15–20°C differences from one day to the next.

As a result, the berries were small and concentrated, and yields remained moderate. The rains at the end of August and beginning of September helped soften the tannins and supported a beautiful progression toward varied ripeness levels, revealing vibrant fruit character ranging from ripe to very ripe, under an almost tropical atmosphere.

Harvest took place between September 15th and 18th — one week earlier than the earliest vintage previously recorded (2022) at L'Aurage.

The vintage was initially difficult to define during the first days of vinification. But as the exceptionally long maceration progressed — nearly six weeks this year — the quality of the vintage gradually revealed itself: deep, radiant, and silky.

A truly great vintage.

aurage@aurage.com

SCEA L'AURAGE – 3 Lieu-dit Cadet – 33350 St Genès de Castillon
05.57.47.95.15