



Consultant oenologists :
Michel Rolland & Julien Viaud

Château Le Bon Pasteur



POMEROL

2025

2025 The Sublime

The 2025 vintage stands out by virtue of a very dry summer season. That being said, the great terroir of Château Le Bon Pasteur, with its subsoil of blue clay helped to mitigate the water stress.

The dry and mild final days of winter encouraged early budburst, beginning on March 25th.

Flowering took place in ideal conditions around May 25th.

Veraison (colour change), slowed by the heat and drought, benefited from the occasional rainfall in July, allowing the vines to reach full maturity.

Significant day to night temperature variations (reached 20°C variant) intensified the aromatic complexity and thus improved **the expression of our terroir**.

During the harvest, that was early, we picked perfectly healthy grapes with precision, between **September 9th and September 18th**.

This harvest was one of the most rapid in the estate's history, reflecting the vineyard's resilience and our team's ability to adapt, with exactitude, to meet our demanding quality requirements together with the constraints of the vintage.

2025, sublimated by a seductive balance between pleasure and freshness

Scores

XL Vins : 97-98
Yves Beck : 95-97
Jeb Dunnuck : 94-96+
Decanter : 95
James Suckling : 94-95
Terre de Vins : 94-95
Jeff Leve : 93-95
Vinous : 93-95

Tasting

A beautiful and intense robe with light violet glints
A subtle and delicate nose reveals licorice and remarkable ripe black fruit
The attack is both silky and fleshy with delicate and finely grained tannins
The saline finish prolongs this harmony with purity and aromatic freshness;
a signature trait of the great vintages of Château Le Bon Pasteur.

Benoît Prevot, General Manager & Winemaker

The Property

Certified : HEV, ISO 14001
Pomerol Appellation
Area under vine : 5,20 ha
Soils : gravel-clay
Plantation density : 7,000 vines/ha

Viticulture

Average age of vines : 40 years
Sustainable viticulture, wine
vineyard control
Green harvest and leaf stripping
Hand harvesting, double sorting
before and after destemming
Intra parcel selection
Yield : 30 hl/ha

Oenology

Blending : 80% Merlot, 20% Cabernet Franc
Cold maceration for 5 to 7 days
Complete vinification in 225 litres oak barrels,
Ageing for 12 months in French oak barrels
(50% in new barrels)
Bottling on site, no fining, minimal or no filtration
Potential Alcohol Level : 14%