

# 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 9<sup>th</sup> and September 18<sup>th</sup>**.

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**

Consultant oenologists :  
Michel Rolland & Julien Viaud

## 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%