

# CHÂTEAU LE GAY

GRAND VIN DE BORDEAUX

**POMEROL**

**Primeur 2025**



## LAND

**PLANTED AREA** : 11,19 HA (10,39 HA IN PRODUCTION)

**SOIL TYPE**: CLAY AND GRAVEL SITUATED ON THE PLATEAU OF POMEROL IN ONE PIECE

## VARIETY OF GRAPE VARIETIES

**GRAPE VARIETIES** :  
85% MERLOT  
15% CABERNET FRANC

**ALCOHOL CONTENT**: 13.5%.

**AGE OF THE VINES** : 20 YEARS

## AGEING

**FULL VINIFICATION**:  
PRE-FERMENTATION MACERATION  
AT 6° FOR 15 DAYS.

ALCOHOLIC AND MALOLACTIC  
FERMENTATIONS TAKE PLACE  
DIRECTLY IN NEW BARRELS.

BARREL AGEING FOR 12 TO 16  
MONTHS IN PREMIUM BARRELS  
PREVIOUSLY USED DURING  
VINIFICATION.

## VINEYARD WORK

CAREFUL UNTANGLING OF BUNCHES IN JULY, FOLLOWED BY EQUALIZATION OF RIPENESS AT MID-VERAISON, REMOVING BUNCHES IF NECESSARY.

LIGHT LEAF THINNING ON ONE SIDE, THEN THE OTHER.

HAND-PICKED HARVEST IN SMALL CASES

DATE OF THE HARVEST : FROM THE 2ND TO THE 12TH OF SEPTEMBER 2025

## PRODUCTION

ABOUT 12 000

SECOND WINE:  
**MANOIR DE GAY**

(SINCE OUR EN PRIMEUR WINES ARE NOT YET BLENDED, WE NO LONGER OFFER TASTINGS OF OUR SECOND WINES IN THE INTEREST OF CONSISTENCY AND TRANSPARENCY.)

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LE GAY  
GRAND VIN DE BORDEAUX  
POMEROL

**En Primeur 2025**

**Press ratings:**

RVF : 92-95  
Yves Beck : 90-92  
Suckling : 94-95  
J-M Quarin : 97  
Bettane+Desseauve : 96

**Recurring elements:**

Accessible, charming, open style  
Elegant red & dark fruits  
Floral & spicy notes  
Polished & integrated tannins  
Freshness, balance

**In one sentence:**

*Charming, open and harmonious Pomerol: gourmand red and dark fruits, polished and integrated tannins, preserved freshness and an accessible style from its youth, without sacrificing decent ageing potential.*