

CHÂTEAU BATAILLEY 2025

GRAND CRU CLASSÉ

PAUILLAC

LEVEL 3 HIGH ENVIRONMENTAL
VALUE CERTIFICATION



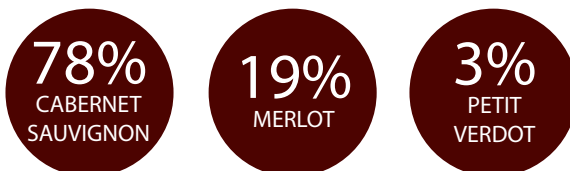
CHÂTEAU BATAILLEY
GRAND CRU CLASSÉ EN 1855
— PAUILLAC —



TASTING

« The wine shows a deep, intense ruby color. The nose, of remarkable precision, is both powerful and extremely delicate. Aromas of fresh, crunchy fruit—blueberries and cherries—are complemented by subtle notes of iris. After a few seconds, more empyreumatic nuances begin to emerge. The palate does not disappoint—quite the opposite. Full and supple on the attack, it evolves into a very compact texture, particularly flavorful through the mid-palate. It extends into a powerful, vibrant finish. A wine of great pedigree and structure—this is a remarkable Batailley 2025. » *Valérie Lavigne & Axel Marchal, consulting oenologists*

BLEND



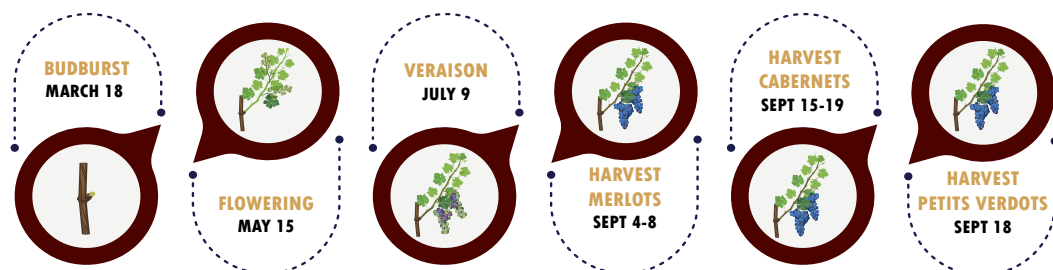
VINIFICATION

The must undergoes a short period of cold maceration to enhance the extraction of aromas, color, and tannins. Alcoholic fermentation then takes place in stainless steel tanks over approximately ten days. The wine is subsequently run off, with the free-run wine separated from the press wine, followed by malolactic fermentation. Each tank, corresponding to an individual plot, is tasted separately in order to guide the blending of the different wines: the Grand Vin, Château Batailley, the Second Wine Lions de Batailley, and the Third Wine Pauillac de Batailley. The wine is then aged in French oak barrels for 16 to 18 months, 58% of which are new.

2025 VINTAGE: A PERFECT BALANCE BETWEEN EARLY RIPENING AND FRESHNESS

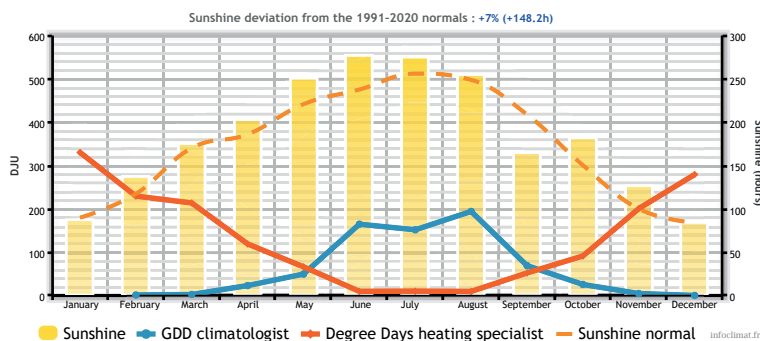
The 2025 vintage is shaping up to be outstanding, marked by a mild and dry winter that allowed winter work to be carried out under excellent conditions. Following an early and even budburst, the spring—both mild and dry—helped limit disease pressure. Flowering, early and rapid, took place at the end of May under favourable climatic conditions. The summer, characterised by a significant water deficit, promoted an equally early and uniform veraison. Hot and dry conditions persisted until mid-August, before giving way to strong diurnal temperature variations, ideal for perfecting grape ripeness. Harvesting, extremely early and beginning in the very first days of September, took place under very favourable conditions. Vinification, carried out with a focus on freshness, has resulted in a wine with vibrant fruit, a deep colour, a beautiful freshness on the palate, and a long aromatic persistence.

AGRONOMIC YEAR

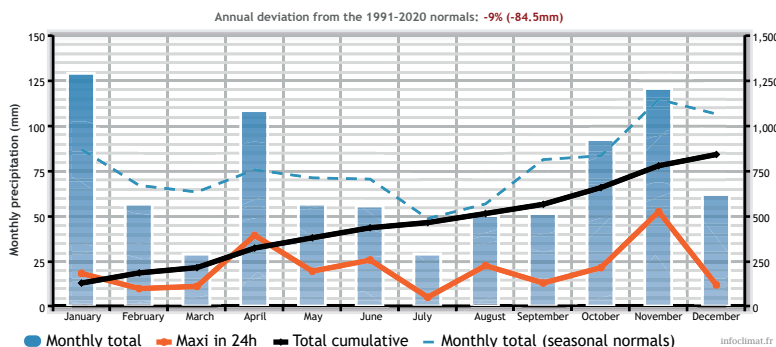


2025: A VINTAGE SHAPED BY CLIMATIC BALANCE

MONTHLY SUNSHINE



MONTHLY RAINFALL



AVERAGE THERMAL AMPLITUDE

