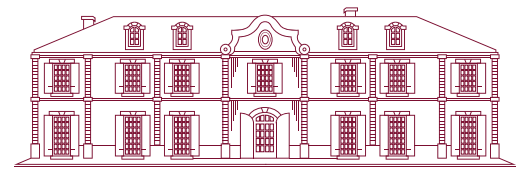


CHÂTEAU BEAU-SITE 2025 SAINT-ESTEPHE

LEVEL 3 HIGH ENVIRONMENTAL
VALUE CERTIFICATION



CHÂTEAU
BEAU-SITE
SAINT-ESTÈPHE



TASTING

“The colour is deep, and the nose is intense and complex. Delicately oaked, the bouquet opens up with aeration to reveal notes of fresh fruit, blackcurrant and redcurrant, along with peppery and smoky nuances. On the palate, the full and supple attack develops into a very seamless texture. The powerful finish, without excessive astringency, leaves a fresh and fruity impression.” Valérie Lavigne & Axel Marchal, consulting oenologists

BLEND

76%
CABERNET
SAUVIGNON

20%
MERLOT

4%
PETIT
VERDOT

AGRONOMIC YEAR

BUDBURST
MARCH 18



FLOWERING
MAY 15

VERAISON
JULY 9



HARVEST
MERLOTS
4-8 SEPTEMBER

HARVEST
CABERNETS
15-19 SEPTEMBER



HARVEST
PETITS VERDOTS
18 SEPTEMBER

VINIFICATION

At Château Beau-Site, alcoholic fermentations are carried out at moderate temperatures (26–28°C) with gentle extraction techniques in order to preserve fruit expression and the character of the terroir. Towards the end of vinification, temperatures rise to around 30°C, and maceration periods of 15 days to 3 weeks bring roundness and structure to the wines. After pressing, malolactic fermentation takes place in vats, and the wines are then transferred into barrels as early as November to begin élevage without delay. Blending is carried out in the spring. Each vat is vinified with precision according to its specific terroir and tasted daily, with the aim of producing elegant, structured wines faithful to the identity of Saint-Estèphe, while ensuring strict traceability. The wines are then aged in barrels (35% new oak) for 12 to 14 months.

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.

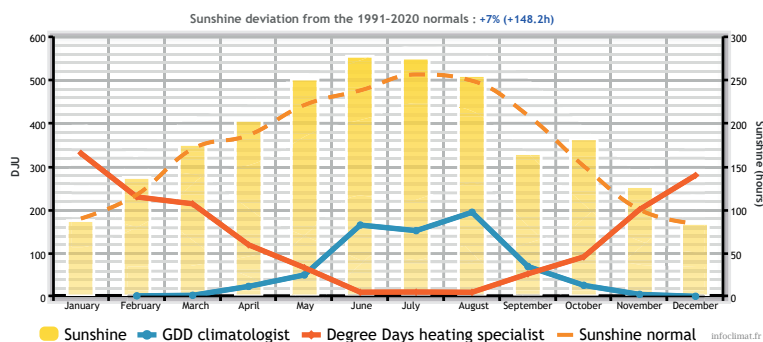
The summer, characterised by a significant water deficit, promoted an equally early and uniform veraison. Hot and dry conditions persisted until mid-August, before giving way to strong diurnal temperature variations, ideal for perfecting grape ripeness.

Harvesting, extremely early and beginning in the very first days of September, took place under very favourable conditions.

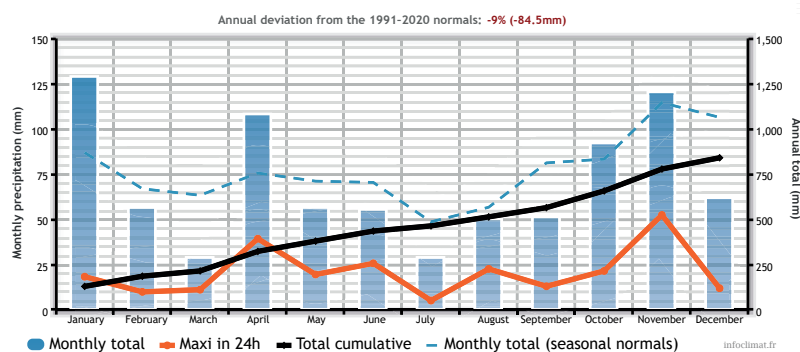
Vinification, carried out with a focus on freshness, has resulted in a wine with vibrant fruit, a deep colour, a beautiful freshness on the palate, and a long aromatic persistence.

2025: A VINTAGE SHAPED BY CLIMATIC BALANCE

MONTHLY SUNSHINE



MONTHLY RAINFALL



AVERAGE THERMAL AMPLITUDE

