

CHÂTEAU BERLIQUET

SAINT-ÉMILION GRAND CRU
GRAND CRU CLASSÉ



2025 Vintage

A vintage of nerve and structure. From the outset, the wine asserts its character. First, a dark, sanguine fruit, lifted by fresher notes of anise and spice. Then the texture comes alive, tightens, draws inward. It advances, driven by a continuous, contained intensity that gives it rhythm and direction. The limestone plateau comes through in this clean freshness, which cuts, structures, and propels. The tannins have grain, a clear, tactile presence. The wine vibrates and flows, without ever becoming heavy. The acidity, precise, stretches the line and extends this sense of momentum. A Berliquet in the image of its landscape: alive.

Weather conditions

Winter: relatively dry and mild

Spring: cool and wet, with a warm spell in late April

Summer: very dry with intense heat

Harvest: generally cool conditions

Harvest time

Merlot: 3 to 5 September

Cabernet franc: 16 and 17 September

Blend

61% Merlot

39% Cabernet Franc

Ageing

16 to 18 months in quarries

38% new barrels, 23% amphoras

Alcohol level — 14%

Yield — 42 hl/ha

pH — 3.44



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