

CHÂTEAU LA CROIX DU CASSE 2025

POMEROL

LEVEL 3 HIGH ENVIRONMENTAL
VALUE CERTIFICATION



TASTING

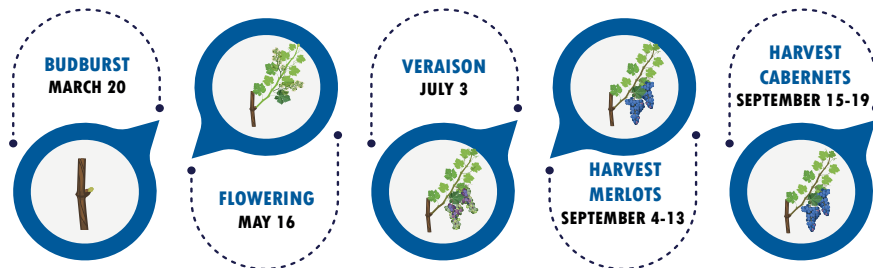
« The color is deep. Notes of fresh, mouthwatering fruit are blended with subtle spicy and camphor-like nuances. The oak is perfectly integrated. The palate is smooth, continuous, and well-balanced. The finish surprises with its freshness. A lovely invitation to tasting. » Valérie Lavigne, Axel Marchal & Thomas Duclos, oenologues consultants

BLEND

96%
MERLOT

4%
CABERNET
FRANC

AGRONOMIC YEAR



VINIFICATION

Vinification lasts about one month. After a pre-fermentation maceration to release aromas, fermentation converts sugar into alcohol. A warm maceration may be carried out to refine the tannins. Run-off and pressing separate the juice from the solids. Finally, malolactic fermentation softens and stabilizes the wine. The wines of Chateau La Croix du Casse are aged for 16 to 18 months in French oak barrels (38% new oak), clarified with egg white and regularly racked according to tastings. Barrel aging refines the wine's structure and adds tertiary aromas such as wood, vanilla, and leather.

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.

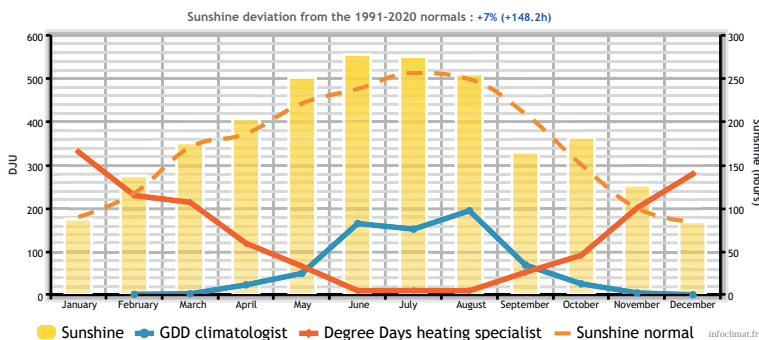
The summer, characterised by a significant water deficit, promoted an equally early and uniform veraison. Hot and dry conditions persisted until mid-August, before giving way to strong diurnal temperature variations, ideal for perfecting grape ripeness.

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

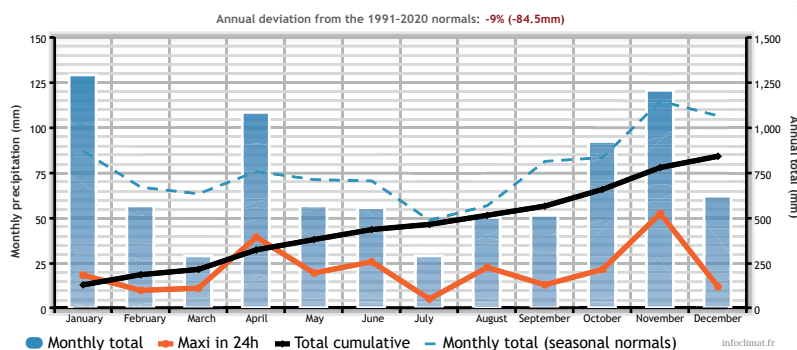
Vinification, carried out with a focus on freshness, has resulted in a wine with vibrant fruit, a deep colour, a beautiful freshness on the palate, and a long aromatic persistence.

2025: A VINTAGE SHAPED BY CLIMATIC BALANCE

MONTHLY SUNSHINE



MONTHLY RAINFALL



AVERAGE THERMAL AMPLITUDE

