

CHÂTEAU HAUT-BAGES MONPELOU 2025 PAUILLAC

LEVEL 3 HIGH ENVIRONMENTAL
VALUE CERTIFICATION



TASTING

« Château Haut-Bages Monpélou 2025 displays a deep color and an expressive nose of dark fruits, enhanced by notes of cedar and delicate spices, typical of Pauillac. The vintage shows a fine balance between ripeness and freshness, resulting in a wine that is both dense and precise. On the palate, the attack is broad, with a well-structured body supported by firm yet elegant tannins and a clearly defined Cabernet Sauvignon character. The finish is long, straight, and harmonious, with lingering notes of dark fruit and fine oak. A classic wine of the appellation, combining concentration and finesse.»

BLEND

70%
CABERNET
SAUVIGNON

27%
MERLOT

2%
CABERNET
FRANC

1%
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

The must is first cold-soaked for a few days to enhance the extraction of aromas, colour, and tannins. Alcoholic fermentation then takes place in stainless steel vats over a period of approximately ten days. The wine is then drained off, separated from the press wine, and undergoes malolactic fermentation. Maturation continues in barrels for 16 to 18 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.

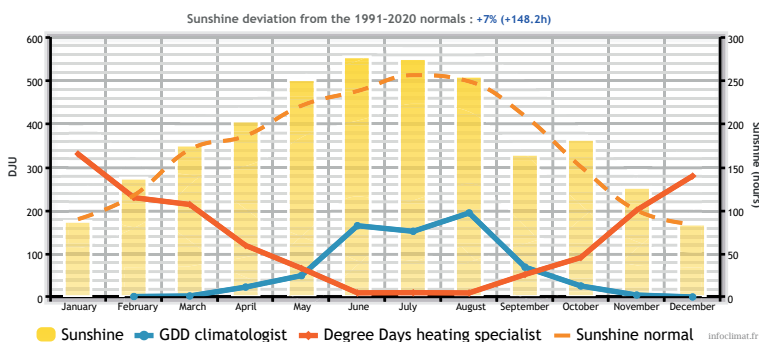
The summer, characterised by a significant water deficit, promoted an equally early and uniform veraison. Hot and dry conditions persisted until mid-August, before giving way to strong diurnal temperature variations, ideal for perfecting grape ripeness.

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

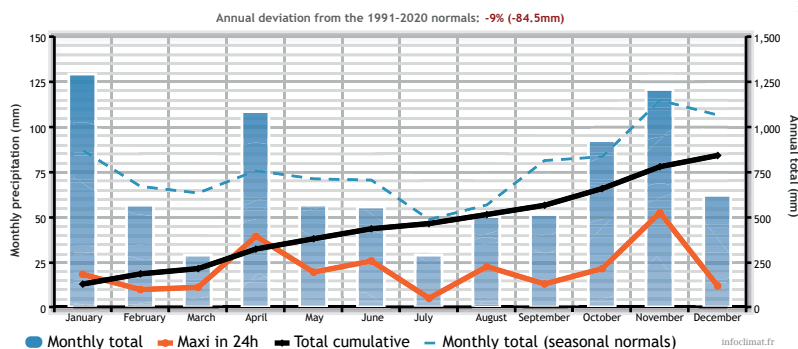
Vinification, carried out with a focus on freshness, has resulted in a wine with vibrant fruit, a deep colour, a beautiful freshness on the palate, and a long aromatic persistence.

2025: A VINTAGE SHAPED BY CLIMATIC BALANCE

MONTHLY SUNSHINE



MONTHLY RAINFALL



AVERAGE THERMAL AMPLITUDE

