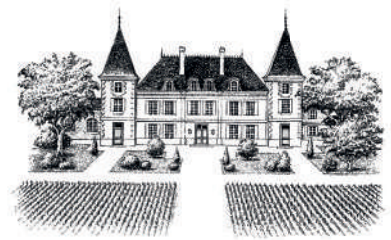


CHÂTEAU PEYRABON CRU BOURGEOIS SUPÉRIEUR HAUT-MÉDOC

LEVEL 3 HIGH ENVIRONMENTAL
VALUE CERTIFICATION



CHÂTEAU PEYRABON
CRU BOURGEOIS SUPÉRIEUR
HAUT-MÉDOC



TASTING

“Peyrabon 2025 charms with its deep colour, highlighted by violet reflections, and its expressive nose of fresh black fruits, combining blackcurrant, blackberry, and delicately spiced notes. Beautifully balanced between ripeness and freshness, the wine stands out for its precise and harmonious structure. On the palate, the framework is well defined, supported by fine and elegant tannins, while the acidity brings tension and energy. The texture is supple and silky, and the long, refined finish confirms a well-balanced wine, true to the estate’s style and the classic, well-crafted signature of the appellation.”

BLEND

64%
CABERNET
SAUVIGNON

32%
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

After double sorting — in the vineyard and then by optical sorting — the selected grapes are brought to the winery. Vinification takes place in temperature-controlled stainless steel vats, in homogeneous batches according to anthocyanin richness. Depending on the vintage, part of the Cabernet Sauvignon may undergo whole-berry fermentation to soften its tannins. Maceration lasts from 15 to 24 days, with two daily pump-overs and precise temperature control to preserve the fruit and extract the finest tannins. After run-off and separation of the press wine, malolactic fermentation takes place in barrels. The first blends are then carried out by the technical teams. The wine is traditionally aged in barrels for 14 months, with 30% new oak.

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.

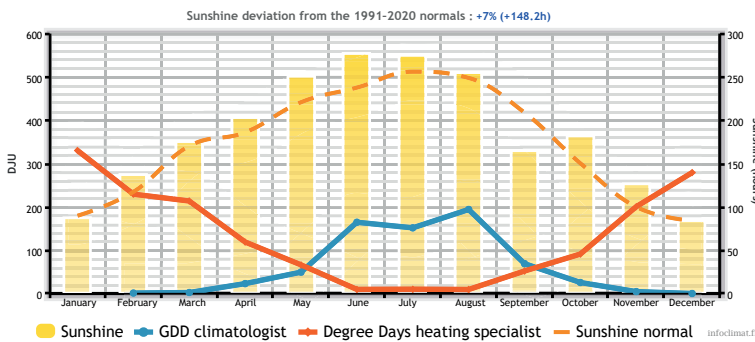
The summer, characterised by a significant water deficit, promoted an equally early and uniform veraison. Hot and dry conditions persisted until mid-August, before giving way to strong diurnal temperature variations, ideal for perfecting grape ripeness.

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

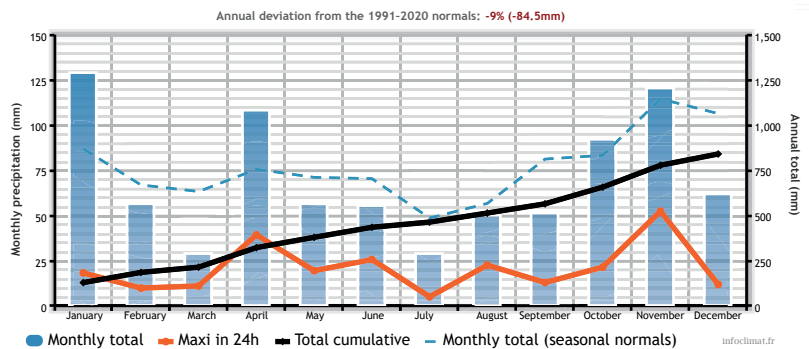
Vinification, carried out with a focus on freshness, has resulted in a wine with vibrant fruit, a deep colour, a beautiful freshness on the palate, and a long aromatic persistence.

2025: A VINTAGE SHAPED BY CLIMATIC BALANCE

MONTHLY SUNSHINE



MONTHLY RAINFALL



AVERAGE THERMAL AMPLITUDE

