



# CHÂTEAU POUJEAUX

## VINTAGE 2025

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### *The Luminous!*

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#### **2025 VINTAGE**

**HARVEST** From 12<sup>th</sup> to 25<sup>th</sup> September 2025

**BLEND** 52% Cabernet Sauvignon  
40% Merlot  
08% Petit Verdot

**AGEING** 25% new barrels - 75% one- and two-year-old barrels  
12 months of aging

**ANALYSIS** Alc. 13% vol - pH 3,79

**PRODUCTION** 27hl/ha – 200,000 bottles

*Technical sheet  
and detailed vintage*





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### *The Luminous!*

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<b>OWNER</b>	Famille Philippe Cuvelier
<b>MANAGING DIRECTOR</b>	Matthieu Cuvelier
<b>DIRECTOR</b>	Christophe Labenne
<b>CONSULTANTS</b>	Derenoncourt Consultants
<b>VINEYARD</b>	
<b>APPELLATION</b>	Moulis-en-Médoc
<b>LOCATION</b>	Gravel Ridge of Grand Poujeaux
<b>SURFACE AREA</b>	66 hectares (163.09 acres)
<b>SOIL TYPE</b>	Günz-era gravel
<b>GRAPE COMPOSITION</b>	50% Cabernet Sauvignon 40% Merlot 05% Cabernet Franc 05% Petit Verdot
<b>PLANTING DENSITY</b>	Between 8,333 and 10,000 vines per hectare
<b>AVERAGE AGE OF THE VINES</b>	30 years
<b>2025 VINTAGE</b>	
<b>HARVEST</b>	from 12 <sup>th</sup> to 25 <sup>th</sup> September
<b>SORTING/RECEPTION</b>	Manual and mechanical
<b>BLEND</b>	52% Cabernet Sauvignon 40% Merlot 08% Petit Verdot
<b>VINIFICATION</b>	Whole-berry fermentation in 51 temperature-controlled stainless steel, wooden, and concrete vats, with capacities adapted to parcel selections. Extraction through pump-overs, maceration for 20 to 25 days
<b>AGEING</b>	25% new barrels - 75% one- and two-year-old barrels 12 months of aging
<b>ANALYSIS</b>	Alc. 13% vol - pH 3,79
<b>PRODUCTION</b>	27 hl/ha - 200,000 bottles



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**The Luminous** embodies **the brilliance of an exceptional vintage**, a true signature **of a great sun-drenched year**. Both radiant and precise, it reveals the full nobility of **a rare balance between power, freshness, and purity**—heralding a wine of remarkable character and outstanding aging potential.

This vintage benefited from **ideal weather conditions**, with temperatures slightly above average (+4°C) and **significant diurnal temperature variation**, promoting optimal ripening while **preserving excellent acidity**.

Small berries resulted in low yields (less than 30 hl/ha) and lend this **rare** vintage to a beautiful concentration. **The freshness, precise and linear, structures the palate** and contributes to an outstanding overall level of quality.

### *Description of the vintage*

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#### **IN THE VINEYARD**

A fairly typical winter season gradually gave way to budburst beginning in March, thanks to mild and dry temperatures. The summer was hot and dry, punctuated by a few welcome thunderstorms. Yields were low, as the berries

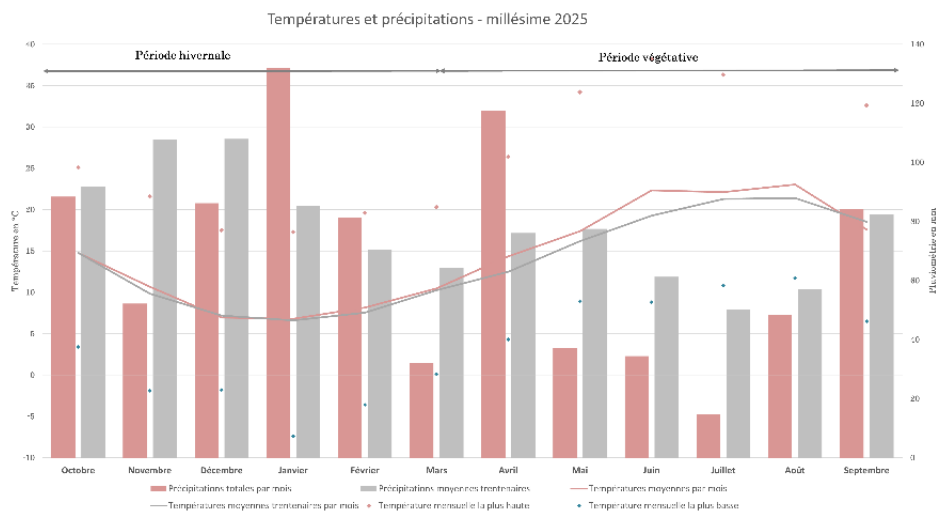
were small and concentrated. Rain returned shortly before the harvest, providing ideal conditions to soften the grapes and allow them to reach full maturity. Given the vineyard’s excellent health, we waited for the late-September rains to subside before harvesting with peace of mind.

## IN THE WINERY

This hot and sunny summer produced naturally balanced grapes—concentrated yet retaining good acidity and moderate alcohol levels. The Merlot is fruity, round, generous, and smooth. The Cabernet Sauvignon and Petit Verdot are precise, complex, subtle, and fresh. Extractions were quick and carried out gently, in order to preserve the intensity of the aromas, the harmony, and the smooth texture of the tannins.

## *The 2025 vintage*

This exceptional vintage is both luminous and well-balanced, concentrated and fruit-driven. The unique weather conditions helped preserve all its fruit, aromas, and freshness in the wine. Each grape variety/terroir pairing was able to express its individuality, complexity, and distinctive characteristics. Together, they create a harmonious, rich, elegant, and subtle wine, combining smoothness with finesse.



## VEGETATIVE DEVELOPMENT CYCLE AND HARVEST DATES:

Variety	Budburst	Mid-Flowering	Mid-Veraison	Harvest
Merlot	March 27 <sup>th</sup>	May 23 <sup>rd</sup>	July 27 <sup>th</sup>	September 12 <sup>th</sup> to 20 <sup>th</sup>
Cabernet Sauvignon	April 7 <sup>th</sup>	May 22 <sup>nd</sup>	July 29 <sup>th</sup>	September 17 <sup>th</sup> to 25 <sup>th</sup>
Petit Verdot	April 10 <sup>th</sup>	May 28 <sup>th</sup>	August 04 <sup>th</sup>	September 18 <sup>th</sup> to 22 <sup>nd</sup>

## **CHARACTERISTICS OF THE 2025 VINTAGE AT CHÂTEAU POUJEAUX:**

- Winter season close to the ten-year averages
- Early budburst
- Mild and rainy April
- Early, steady growing cycle without interruption
- Limited flowering
- Small berries with little subsequent growth
- No disease pressure
- Veraison nearly complete by the end of July
- Harvest timing chosen for optimal maturity
- Early, high-quality harvest

## **CHARACTERISTICS OF CHATEAU POUJEAUX 2025:**

- Great vintage
- Low yields
- Beautiful structure and concentration
- Soft, smooth tannins
- Well-balanced aromas, alcohol, and acidity
- Elegance, complexity, and finesse in the blend
- Length, tension, and smoothness
- Subtlety, freshness, and fruitiness