

CHÂTEAU MARJOSSE

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PROPRIÉTAIRE & VIGNERON

The 2025 vintage stands out as a year marked by particularly dry climatic conditions, which placed significant stress on the vines and resulted in very low yields. This water stress, however, encouraged excellent grape concentration and a highly accomplished expression of the fruit.

Following a mild winter and relatively early budburst, spring set in under quickly dry conditions, naturally limiting pressure from fungal diseases. The summer, hot and dry, intensified water stress, leading to reduced volumes but increased berry concentration. Relatively cool nights helped preserve acid balance and aromatic freshness.

These conditions led to rapid and even ripening, giving the Marjosse white grape varieties great aromatic intensity, fine density on the palate, and a tension perfectly integrated into the richness of the vintage.

Ripening among the grape varieties was uneven, requiring precise and daily parcel-by-parcel monitoring.

The harvest took place from August 23 to September 2, plot by plot, in order to pick each variety at optimal ripeness while preserving freshness and the impeccable sanitary condition of the grapes.



The signature of the 2025 vintage lies in the combination of strong aromatic concentration, fine substance, and a broad structure, driven by a majority proportion of Sémillon.

The blend is as follows: Sémillon (71 %), Sauvignon Blanc (15 %), Sauvignon Gris (14 %).

Each grape variety is harvested and vinified separately through a parcel-selection approach, ensuring great precision in the final blending. Harvesting is carried out mainly in the morning to take advantage of cool temperatures, limit oxidation, and preserve aromatic potential. In the cellar, the grapes are pressed immediately; the juices are protected from oxidation through inerting with dry ice.

The juices are then kept at very low temperatures on their lees for 8 to 10 days to encourage aromatic expression. After settling, fermentations take place at low temperatures over 1 to 2 weeks to preserve the finesse and purity of the aromas.

After fermentation, the wines are aged on fine lees for 4 months in concrete tanks, with regular stirring adjusted according to the tasting of each lot. A portion of the blend (17 %) is aged in barrels ranging from 225 to 600 liters, to support the natural richness of the vintage, add complexity, and harmonize the wine's fine structure.

TASTING NOTES:

Pale, bright color with green highlights.

The nose is intense and precise, opening with notes of yellow fruits, citrus, white fruits, and delicate floral touches.

The palate is broad and structured, revealing a fine density of substance supported by elegant tension. The finish is long and saline, with great aromatic persistence and a subtle bitterness.

Blend: Sémillon 71 %, Sauvignon Blanc 15 %, Sauvignon Gris 14 %

Soil type: clay-limestone

Average age of the vines: 25 years (75 years for the oldest)

Planting density: from 4,000 to 7,000 vines/ha.

Surface: 11 ha

Yield: 29 hl/ha

Alcoholic degree: 13 % Vol