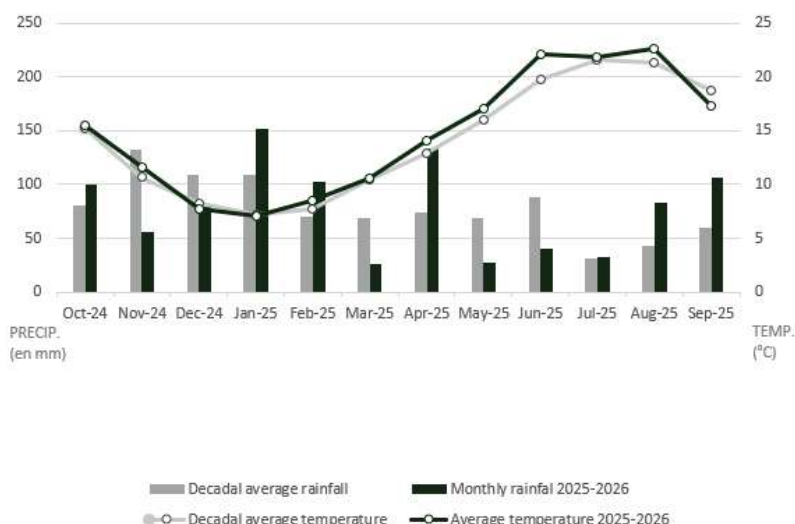


## TEMPERATURES AND PRECIPITATION IN PAUILLAC IN 2025

Comparison of temperatures and rainfall with normal values



## HARVEST

08/09/2025 au 12/09/2025 - Merlot  
11/09/2025 au 20/09/2025 - Cabernet-Sauvignon  
15/09/2025 au 20/09/2025- Cabernet Franc  
15/09/2025 au 19/09/2025 - Petit Verdot

BLENDS	Château Pédesclaux	Fleur de Pédesclaux
Cabernet-Sauvignon	69%	38%
Merlot	21%	46%
Cabernet Franc	9%	11%
Petit Verdot	1%	5%
New oak	50%	10%
CHEMICAL PROPERTIES		
% Alcohol	13	12,8
Acidity (g/l)	3,5	3,4
pH	3,68	3,63
IPT	65	57

## Origins of the 2025 vintage at Pédesclaux

The 2025 vintage finds its origins in the spring of 2024, with a uniform onset of flowering. Following a mild and relatively dry winter, the vines benefited from a balanced spring, free from excess rainfall or frost, allowing for steady and harmonious growth. Timely rainfall over the Easter weekend proved beneficial, preceding three months of dry conditions that encouraged rapid and even flowering, with no signs of coulure. The small, well-spaced berries already suggested a vintage of both concentration and finesse. Throughout the warm summer, careful vineyard management — including precise leaf removal and meticulous canopy control — helped maintain moderate water stress, ideal for the production of high-quality wines

## Concentration and balance

Veraison was rapid and even, in line with the natural progression of the growing season. Significant diurnal temperature variations supported optimal water balance and promoted steady ripening, resulting in excellent phenolic concentration. Light rainfall at the end of August brought welcome balance, refining the ripeness of the grapes and preserving the vintage's freshness, with moderate alcohol levels.

## Early harvest and precise vinification

The harvest, among the earliest on record, took place from September 8 to 20 under excellent conditions.

The homogeneity of ripening allowed for swift and highly precise picking.

In the winery, this precision continued with rigorous sorting to retain only the highest quality fruit.

Vinification favored gentle extraction, with maceration periods of two to three weeks revealing color, structure, and aromatic complexity, while preserving the finesse of the tannins and the purity of the fruit.

This measured approach resulted in harmonious, elegant, and velvety wines, supported by a refined aromatic intensity.

## The expression of a great Pauillac vintage

The 2025 vintage, the fourth certified organic vintage, perfectly illustrates the balance typical of Pauillac's finest terroirs: a combination of sun-driven concentration and freshness.

**Château Pédesclaux**, dominated by Cabernet-Sauvignon, fully expresses the identity of Pauillac. Its structure is both precise and refined, supported by remarkable freshness. The balance between density and tension suggests excellent ageing potential, while maintaining a certain accessibility.

**Fleur de Pédesclaux**, made predominantly from Merlot, offers charm and approachability in its youth. Fresh and refined, it reveals an expressive profile of ripe fruit, combining elegance and roundness with the precision characteristic of the 2025 vintage.