

VINTAGE
2025



TECHNICAL SHEET

PRIMEURS

Surface area in production	24.19 hectares (59.77 acres)
Density of plantation	6,200 vines per hectare
Average age of vines	37 years old
Types of soils	Clay and limestone
Vineyard management	Combination of autumn sowing and natural grassing Careful debudding Manual leaf removal and trimming on one side Green harvesting
Harvest	Intra-parcel 100% by hand in small crates First sorting in the vineyard, de-stemming of the bunches, sorting by densimetry and a final manual sorting Vat-filling by gravity
Date of harvest	8th to 22th september 2025
Yield	40 hL/ha
Potential Blend	77% merlot, 21% cabernet Franc, 2% cabernet-sauvignon
Types of vats	20 temperature-controlled stainless steel double-walled truncated-cone vats from 69 to 110 hL 12 wood vats of 600 L temperature-controlled
Vatting time	20-26 days
Vinification techniques	Short pre-fermentation cold maceration under bioprotection on merlot Extraction by pumping over in an aqueous phase Gentle maceration at the end of vatting Malolactic fermentation in tanks and barrels
Ageing	27% in demi-muids of 600 L 22% in new oak barrels of 225 L 21% in one-year-old demi-muids of 600 L 19% in one-year-old oak barrels of 225 L 8% in oak foudres of 30 hL 3% in terracotta amphorae of 7.5 hL
Potential alcoholic degree	~ 13.8°
Production	100,000 bottles