



CHATEAU D'ARSAC

CRU BOURGEOIS EXCEPTIONNEL

2025

VINTAGE CLIMATE CONDITIONS

The 2025 vintage began with budbreak for the Merlot on March 31st and for the Cabernet Sauvignon on April 3rd, a relatively typical start for the region. Frost just before budbreak delayed the start date. This vintage proved to be favorable, with no frost recorded after budbreak.

Spring was warm and relatively dry after April saw heavy rainfall over Easter weekend (>70 mm). Rainfall then became less frequent but was well distributed throughout May and June. This allowed for even vine growth, with low disease pressure. However, a reduced number of inflorescences was observed from the beginning of the vintage due to poor floral initiation in the 2024 vintage. The harvest potential was already compromised. Flowering began for the first Merlot vines on May 19th and lasted about ten days, under favorable conditions that allowed for good fruit set.

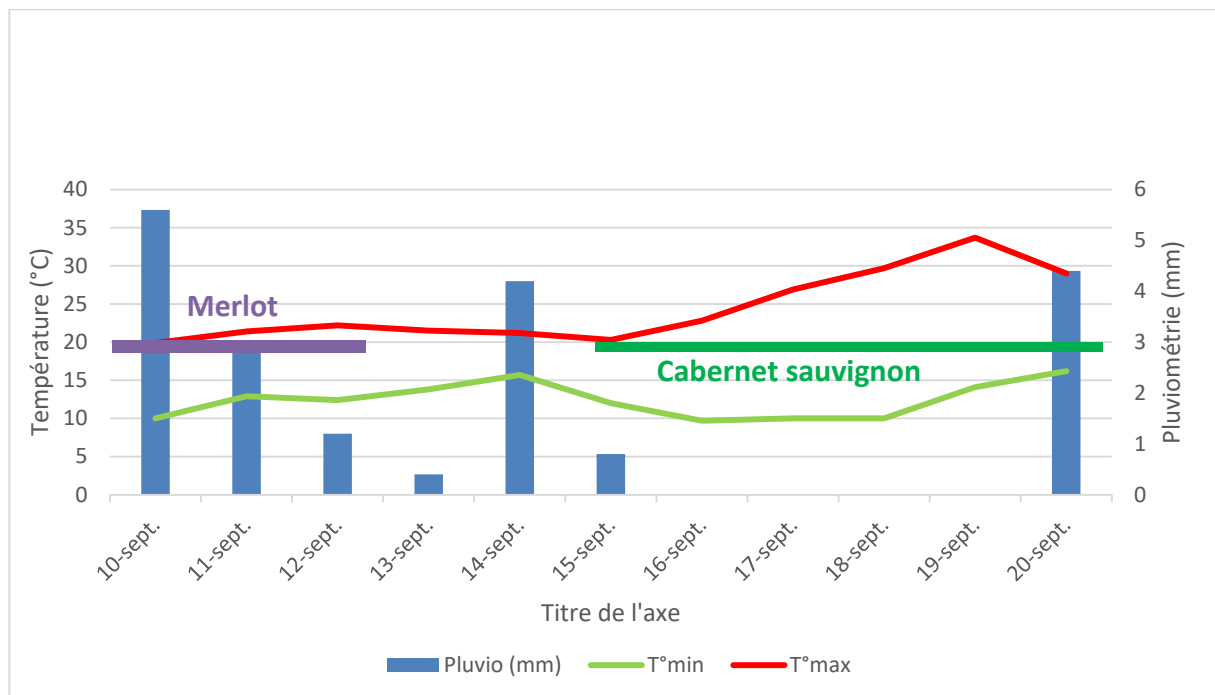
As soon as flowering ended, very hot and dry conditions set in, with frequent heat waves throughout the summer (15 days exceeding 35°C). Vineyard practices were adapted accordingly: light leaf removal and lower pruning.

Veraison began on July 21st and lasted approximately three weeks, making this a slightly earlier vintage than the ten-year average.

At the end of August, welcome rains allowed the grapes to ripen further and plump up. The relatively rainy month of September prompted us to begin an exceptionally early harvest. Despite the heatwaves in August, we maintained excellent acidity, controlled alcohol levels, and a ripe aromatic profile with very fine tannins, allowing us to achieve the desired balance.

The Merlot harvest took place from September 10th to 12th, and the Cabernet Sauvignon harvest from September 15th to 20th.

The 2025 harvest weather forecast





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HARVEST DATES

Merlot	from September 10 to 12, 2026
Cabernet Sauvignon	from September 15th to 20th, 2026

BLEND

Cabernet Sauvignon	85 %
Merlot	15 %
<i>Dont Presses</i>	14%

TECHNICAL DETAILS

Classification	CRU BOURGEOIS EXCEPTIONNEL
Appellation	Margaux
Margaux AOP Surface	53 hectares
Terroir	Deep gravel and outcropping marl
Planting density	6 700 vines / ha
Yield	39 hl/ha
Average vines age	35 years
Cultivation practices	Sustainable plant protection (no anti-botrytis treatments, no insecticides) Light leaf removal Fertilization and cropping system adapted to each plot Mechanical soil maintenance Plot-by-plot harvesting
Vinifications	Fermentation in temperature-controlled stainless steel tanks Controlled extractions (R'pulse) Selection of press qualities by tasting in the barrel Vatting time 3 à 4 semaines
Aging	100% aged in 225L French oak barrels (30% of which are new oak)
Maceration time	3 to 4 weeks
TAV	13 % vol
pH	3.70
Production	215 000 bottles
Bottled date	Spring 2027

TASTING (*mach 2025*)

ASPECT

The wine is a very deep red color.

NOSE

The wine displays toasty and vanilla notes from its early aging process. There is also a great deal of freshness with fruit aromas such as blackcurrant and redcurrant.

PALATE

The attack is full and smooth. The mid-palate is comforting and dense with velvety tannins. The finish is persistent with toasty notes.

