



CHÂTEAU
BEAUMONT
2025

NESTLED BETWEEN THE ATLANTIC OCEAN AND THE GIRONDE ESTUARY, THE MÉDOC; WHICH MEANS 'THE MIDDLE LAND', IS HOME TO THE LANDS OF BEAUMONT, WHICH IN THE 17TH CENTURY CONSISTED SOLELY OF MOORS, HEATHLAND, MEADOWS AND WASTELAND.

THE WINTER, WHICH WAS PARTICULARLY MILD AND DEFICIENT IN PRECIPITATION (–105 MM BETWEEN OCTOBER AND MARCH), WAS SUCCEEDED BY A WARM SPRING, QUICKLY FOLLOWED BY A VERY DRY AND SUNNY SUMMER. FROM MAY ONWARDS, CONDITIONS BECAME PARTICULARLY DRY, WITH A GRADUAL WATER DEFICIT THAT PERSISTED UNTIL THE END OF AUGUST.

TEMPERATURES, WHICH WERE HIGHER THAN SEASONAL AVERAGES — WITH A NOTABLE PEAK IN JUNE (+2°C) — ACCELERATED THE GROWING CYCLE. RAINFALL, MEANWHILE, WAS CONCENTRATED AT THE START AND END OF THE GROWING SEASON, CONTRIBUTING TO LOW YIELDS AND CONCENTRATED BERRIES.

THE VEGETATION CYCLE WAS REMARKABLY EARLY, FROM BUDBREAK THROUGH TO HARVEST. FLOWERING WAS RAPID AND UNIFORM, PROMOTING EVEN DEVELOPMENT OF THE BUNCHES. THE VINES THEN DEVELOPED STEADILY, WITHOUT EXCESSIVE VIGOUR, BEFORE ENTERING AN EARLY VEGETATIVE REST PERIOD DUE TO WATER STRESS.

THIS WATER STRESS, WHICH SET IN EARLY IN THE SEASON AND PERSISTED FOR A LONG PERIOD — EVEN LONGER THAN IN 2022 — SEVERELY LIMITED BERRY GROWTH, THEREBY RESULTING IN A HIGH NATURAL CONCENTRATION.



THE 2025 HARVEST

THE HARVEST TOOK PLACE FROM 3 TO 17 SEPTEMBER, OVER A PARTICULARLY SHORT PERIOD OF NINE DAYS, AROUND TEN DAYS EARLIER THAN IN RECENT VINTAGES. THIS EARLY HARVEST ENABLED US TO PICK THE GRAPES AT OPTIMAL RIPENESS, BEFORE ANY LOSS OF BALANCE. WITH A YIELD OF 26.5 HL/HA, THE 2025 VINTAGE RANKS AMONG THE LOWEST IN RECENT YEARS. THESE LOW YIELDS, LINKED TO WATER STRESS AND HIGH TEMPERATURES, ARE NEVERTHELESS A KEY FACTOR IN QUALITY, PROMOTING EXCELLENT CONCENTRATION IN THE BERRIES.

MERLOT
September 3th to 6 th

PETIT VERDOT
September 11th and 12th

CABERNET SAUVIGNON
September 12th to 17th



IN A FEW WORDS

CHÂTEAU BEAUMONT 2025 REVEALS A DEEP, INTENSE COLOUR, PROMISING A WINE OF FINE DENSITY. THE NOSE, PARTICULARLY EXPRESSIVE, OPENS WITH CRISP, VIBRANT FRUIT, DELICATELY HIGHLIGHTED BY NOTES OF LIQUORICE. ON THE PALATE, THE ATTACK IS BOTH JUICY AND FRESH, IMMEDIATELY IMPARTING A SENSE OF LIVELINESS. AS IT DEVELOPS, A DISTINCT TANNIC STRUCTURE EMERGES, SUPPORTED BY SUPPLE, PERFECTLY INTEGRATED TANNINS THAT LEND THE WINE A SENSE OF ROUNDNESS AND HARMONY. THE FINISH, ELEGANTLY MARKED BY A HINT OF COCOA, LINGERS WITH SOFTNESS AND PRECISION. A WINE THAT IS BOTH STRUCTURED AND INDULGENT, TRUE TO THE ESTATE'S STYLE WHILST FULLY EXPRESSING THE UNIQUE CHARACTERISTICS OF THE 2025 VINTAGE.



THE EXPRESSION OF THE GRAPE VARIETIES

THE MERLOT SHOWS GOOD RIPENESS, PRODUCING A WELL-BALANCED WINE WITHOUT EXCESSIVE ALCOHOL, THANKS IN PARTICULAR TO THE RAINFALL AT THE END OF AUGUST, WHICH HELPED PRESERVE ITS FRESHNESS. THE CABERNET SAUVIGNON BENEFITED FULLY FROM THIS SAVING RAIN, DEVELOPING CONCENTRATED BERRIES AND A PRECISE, ELEGANT TANNIC STRUCTURE.