

CLOS HAUT-PEYRAGUEY

MILLÉSIME 2025

- Winter : mild and dry
- Spring : mild
- Summer : heatwave conditions until late August, followed by scattered and sunny spells
- Harvest from 19 Sept. to 7 Oct.

YIELD
14 hl/ha

BLEND



- 70% Sémillon
- 30% Sauv. Blanc

APPELLATION
AOC Sauternes

SURFACE AREA
6 ha

GRAPE VARIETIES PLANTED

70% Sémillon ■
30% Sauv. Blanc ■



AGEING



90% in barrels
(1/3 new)



10% in a variety of vessels
(stoneware, concrete, stainless steel)

BOTTLING
Spring 2027

TASTING NOTES



Pale Yellow with a bright rim, flecked with gold.



Citrus notes mingling with tropical fruit aromas.



Structure and freshness combine beautifully, leading to a lovely long finish on the palate.

SOIL TYPE
Gravel and sand on a clay subsoil

PLANTING DENSITY
6 600 vines/ha

AGE OF THE VINES
43 years

OUR COMMITMENTS



WINEGROWING SPECIFICITIES

- The smallest of the appellation's Grand Cru Classé estates
- No use of chemical weedkillers or CMR substances.
- Environmentally friendly practices.

WINEMAKING SPECIFICITIES

- Slow and gentle pressing with careful juice selection.
- Fermentation in barrel, alcohol/sugar balance determined through tasting
- Predominantly clay subsoils and an optimum harvest date helped maintain acidity and freshness in the wines.