

# 2025

## High five!

The 2025 vintage ranks among the earliest since 1989.

Winter was marked by a contrasted distribution of rainfall, alternating between dry periods and a wet January, ensuring sufficient water reserves. The absence of frost or hail, combined with mild temperatures, encouraged a uniform budbreak from 20 March, marking the start of an early and promising growing cycle.

The warm and generally dry spring favored rapid and steady vine growth under very good sanitary conditions. Flowering was rapid and homogeneous, allowing for regular fruit set. Shoot fertility, more limited as a result of the difficult conditions in spring 2024, already suggests moderate yields.

Summer settled in under persistently warm conditions, marked by two successive heatwaves. Veraison began as early as 14 July, almost ten days earlier than in 2024. Late August proved to be a pivotal stage in the growing cycle. Timely rainfall helped alleviate water stress, moderate sugar accumulation and preserve acidity, restoring favourable physiological conditions and allowing the final phase of ripening to proceed calmly, without excess or imbalance.

Harvest took place according to an advanced schedule, from 9 to 21 September. This 2025 vintage reveals concentrated wines, built on a well-preserved balance between sugar and acidity, reflecting fully achieved ripeness and a precise expression of the fruit. It already shows the signs of a great vintage, pointing to wines with a fine ageing potential.

*"Echo de Lynch-Bages 2025 displays a bright garnet colour. The elegant nose opens with a fine aromatic palette of fresh red fruits. The palate is smooth and harmonious, offering a well-balanced and approachable wine."*

Nicolas Labenne, Technical Director, March 2026



### Appellation

Pauillac

### Surface

105 hectares

### Terroir (soil)

Garonne gravel

### Harvest

Hand-picked and sorted  
at the vineyard and table.

9<sup>th</sup> - 21<sup>st</sup> September

### Average yields (appellation)

30 hL/ha

### Ageing

14 months in French  
oak barrels

(20% new oak)

### Blend

65% Cabernet Sauvignon

34% Merlot

1% Cabernet Franc

### Analyses

Acidity: 3,6 g/L of H<sub>2</sub>SO<sub>4</sub>

Alcohol: 13% vol.

pH: 3,63

TPI: 75