

CHÂTEAU LÉCUYER

POMEROL

2025

BLEND

75% MERLOT
15% CABERNET FRANC
10% CABERNET SAUVIGNON

ALCOHOL

14%

PRODUCTION

12 000 BOTTLES

AGEING

50% NEW BARRELS
50% SECOND-FILL BARRELS

VINEYARD

2.9 HECTARES

SOIL

CLAY AND GRAVEL

YIELD

34HL/HA

HARVEST

MERLOTS : DU 04 AU 10 SEPTEMBRE

CABERNETS : DU 15 AU 17 SEPTEMBRE

CHARACTERISTICS OF THE 2025 VINTAGE

~ A growing season marked by dry and hot conditions, with total rainfall below 700 mm, compared to a normal level of around 900 mm.

~ A mild, dry winter followed by a wet early spring, then an almost summery month of May, leading to early flowering under optimal conditions.

~ An extremely hot and dry summer (11 mm of rainfall in June, 31 mm in July).

~ Six days recording daytime temperatures above 40°C.

~ August 20 marked a decisive turning point, with a timely 35 mm of rainfall, followed by a few showers that led to perfect ripening.

~ An extremely early harvest—a record for its precocity—beginning on September 4.

~ A harvest producing small berries—the lowest yield in the past 20 years—encouraging gentle winemaking practices.

~ Ageing in oak barrels: 50% new oak and 50% one-year-old barrels, over a period of approximately 18 months.

~ An ancestral terroir particularly well-suited to the cultivation of great wines.

* Clay soil, rich in iron,

* Temperate oceanic climate,

* «Local» grape varieties, native to the region : Merlot, Cabernet Sauvignon and Cabernet Franc

~ A very small-scale, artisanal estate of less than 3 ha, combining structured craftsmanship with state-of-the-art technology.

~ Since 2022, the estate has been run by its neighbour, Château Clinet, a Pomerol Grand Cru.

~ The vineyard :

* Exceptionally old vines, including Merlot (planted in 1949) as well as Cabernets Franc and Sauvignon (planted in 1949-1950),

* A blend with a significant proportion of Cabernets (25%),

* A high canopy (+1.75m), enhancing grape concentration, resulting from complete re-trellising of the estate in 2023 and 2024.

* Manuel harvesting in a short window allowing to pick the grapes at optimal maturity

~ Cutting-edge equipment :

* Gravity-fed small stainless steel vats, to keep the grapes intact and pure,

* Fermentation tanks that combine hygiene with thermal and energy efficiency - made in France with double-walled, temperature-controlled stainless steel,

* Ageing on lees with protection from oxidation, using «Oxoline» barrel racks and a rotating concrete vat.

~ Presentation in personalised packaging :

* New packaging

* Gift-style 6 bottle cartons

~ A personalised welcome for visitors to the estate!

