



RED 2025

Château Malartic-Lagravière

BLEND

- Cabernet-Sauvignon 57.5%
- Merlot 39%
- Petit-Verdot 3%
- Cabernet-Franc 0.5%

DATES OF HARVESTS

- Cabernet-Sauvignon
September 18 to October 3
- Merlot
September 9 to 20
- Petit-Verdot
September 18
- Cabernet-Franc
September 22

THE DOMAINE

Classified Growth of Graves in red and white

Pessac-Léognan Appellation (A.O.C.)

Owner Bonnie Family

Total area (A.O.C.) 73 hectares (180 acres)

Total area in red 66 hectares (163 acres)

Geology Quaternary Günzian well-drained gravels and clay gravels on shelly limestone and clay subsoil

Grape varieties 55% Merlot - 42% Cabernet-Sauvignon – 2% Petit-Verdot - 1% Cabernet-Franc

Density of plantation 10 000 plants / ha

Average age of the vineyard 28 years old

Vineyard Management Agroecology, plant cover, eco-pasture, minimal ploughing, with horses.

Pruning method Late pruning, in double Guyot

TECHNICAL

Certifications Sustainable farming, environmental Value certification 3 Opt A, ISO 14001 (EMS)

Harvest Manual harvest by intra-plot passes, double sorting tables, optical sorting (X-tri)

Vinification Double cap, thermoregulated stainless steel and oak vats

Vat period 3 weeks

Yields 38hl/ha

Ageing Early blending, traditional on fine lees in French oak barrels, 50% new oak

Ageing period In process

OEnologiste Consultant Eric Boissenot



Château Malartic-Lagravière

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Tours by appointment only

Monday to Saturday 10am - 1pm | 2pm - 6pm

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VINTAGE

The Vintage 2025 at Malartic An Exceptional Vintage True to the Legendary “Years Ending in 5”

Everything aligned for the 2025 vintage. Ideal weather conditions, with both warmth and well-timed rainfall, an early growing cycle, and beautiful ripeness at harvest combined to create a truly remarkable year.

The vegetative cycle unfolded smoothly, with even flowering at the end of May and uniform véraison in early August. After a rather dry and sunny summer marked by two significant heat waves in late June and mid-August, the vines remained in excellent condition as harvest approached at the end of August, having drawn on the abundant water reserves stored in the soils during the rainy winter. This is where the particularity of the vintage lies: grapes that reached perfect ripeness while retaining beautiful natural acidity.

Harvest began on August 26 with our Sauvignon Blanc, followed the next day by Sémillon. The pace was calm and swift. Benefiting from the welcome rainfall of the last weekend of August, the white wines are flavorful and concentrated, with superb aromatics and vibrant freshness. The saline finish is particularly remarkable, a true hallmark of balance.

Weather conditions remained highly favorable throughout September, with cool mornings and warm afternoons guiding the grapes to full maturity. Harvest of the reds began on September 9 with generous, intensely fruity Merlot and continued steadily through October 3. The final days of radiant sunshine were reserved for the finest Cabernet parcels following the September 21 rainfall. A perfect tempo, heralding the birth of great red wines.

The generous ripeness of this sun-driven vintage is beautifully complemented by notable freshness and vibrant acidity. Tannins are refined, as the vines experienced harmonious growth. The wines are seamless, full, and almost saline on the palate, even in red. They also reveal a refined, elegant generosity. The final architecture, marked by both concentration and finesse, is further enhanced by a very precise and successful press wine selection.

An impressive balance emerges from these 2025 wines, perhaps once again affirming the mythical exception of vintages ending in five.



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PRESS REVIEW

Jamessuckling.com – James Suckling – April 2026

95-96

The quality of the tannins shows through nicely, with black currants, orange peel, crushed stones and a hint of fresh herbs. It's medium-bodied with a creamy texture and lots of polish. Long, complete and succulent, with a touch of salt.

The drinksbusiness.com - Colin Hay – 2025 Bordeaux En Primeur – May 2026

94-96

Delightfully pure and focussed with a lovely damson, blueberry and blackcurrant fruit signature, generous cedar and a little graphite, pencil shavings and a hint of leather, a trace of walnut oil too and kalamata olive tapenade. Ample on the attack yet very fluid and sinuous, this rolls and glides over the palate and has a gorgeously elegant mouthfeel - somewhere between silk and cashmere as it were. A beautiful wine. Tactile and sumptuously succulent. A touch of menthol on the finish and a trace of iodine/oystershell. I love it.

Falstaff.com - Peter Moser - Bordeaux En Primeur 2025 vintage- April 2026

94

Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Feine Edelhölzwürze, etwas Vanille und Nougat, kandierte Veilchen, Brombeeren und Kirschen klingen an. Komplex, stoffig, elegant, reife, tragende Tannine, gute Frische, angenehme salzige Mineralität, zeigt Länge und Potenzial.

[Arômes subtils d'épices précieuses, notes de vanille et de nougat, violettes confites, mûres et cerises. Bouche complexe, ample, élégante et mûre, aux tanins présents et structurés, belle fraîcheur, agréable minéralité saline, promettant longueur et potentiel.]

Alexandrema.com – Alexandre Ma – AMA Tasting Report-Bordeaux 2025 En Primeur – May 2026

95-96

Such clarity of freshness stands out all the more in a dry and hot vintage. While some estates are still weighing how to soften their structure, Château Malartic-Lagravière has already set the tone with a lively, juicy palate, like a light and nimble stage performance. During the tasting, it feels as though a building is gradually taking shape: the base is built on a foundation of pencil-lead minerality and fine-grained tannins, firm and clearly defined; above it, notes of dried rose petals, blackcurrant, and dried mulberry continue to unfold, naturally shaping the wine's layers. Light and transparent on the outside, yet solid and full within, this expression balances tension and harmony, with the ease to age for 30 years.

Vinous.com - Antonio Galloni – 2025 : Bordeaux En Primeur : Le Freak – April 2026

93-95

The 2025 Malartic-Lagravière is a dark, sumptuous beauty. Black cherry, menthol, licorice, dried herbs, chocolate and cloves convey virile, almost somber, intensity. Muscular tannins add to that impression. The 2025 is going to need time to be at its most expressive, but it has a ton of potential. Tasted three times.

Beckustator.com – Yves Beck – April 2026

94-96

Le bouquet de Malartic-Lagravière s'illustre par sa tenue, sa prestation d'ensemble, parfaitement orchestrées par les nombreux détails le composant. Ainsi, l'élevage s'allie à des parfums de baies rouges et de violettes suivis d'une touche de réglisse et finalement une pointe de menthe qui souligne la fraîcheur. Le caractère soyeux de l'attaque mène vers des tannins tout autant élégants et veloutés. Ils offrent une excellente assise communément avec la fraîcheur de la structure. Un vin linéaire, sapide, frais et persistant et une belle réussite à la clé ! 2028-2055



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