



Château Olivier

GRAND CRU CLASSÉ DE GRAVES

PESSAC-LEOGNAN

L'ESPRIT BORDEAUX



CHARACTERISTICS OF THE VINTAGE 2025

◆ WEATHER CONDITIONS

After a mild and relatively dry winter, a cool spell in mid-March slowed budbreak, which nonetheless occurred five days ahead of schedule. The budbreak was both qualitative and even. A very rainy mid-April (82 mm) gave way to warm, dry weather, leading to early (May 16th) and rapid flowering, along with moderate disease pressure. The mid-June rains (60 mm)—significantly higher than in other sectors—proved to be a lifesaver (June being +2.5°C above average) but did increase mildew pressure. High temperatures in early summer continued to accentuate the vintage's precocity. Véraison began on July 13th, showing great homogeneity and finishing by the end of the month. A severe heatwave struck in August (temperatures exceeding 35°C for 10 days, peaking at 40.5°C on August 11th). However, the diurnal temperature range (for instance, 11°C to 34.9°C on August 7th) and rainfall (39 mm from the 28th to the 31st) allowed the vines to recover from the intense heat. The berries remained very small, resulting in limited yields (30 hL/ha for reds and 26 hL/ha for whites). The harvest was particularly early, reminiscent of the 2003 and 2022 vintages.

The results in the cellar are spectacular: record concentrations of anthocyanins and tannins, promising wines of extraordinary depth and structure.

HARVEST

The harvest, conducted manually using small crates, took place from September 3rd to September 18th.

TASTING NOTES

Château Olivier Red 2025 displays a very deep garnet hue and a highly expressive nose, blending notes of cocoa, dark fruits, and rose. On the palate, it reveals a remarkable concentration of texture that remains velvety, refreshed by hints of crushed raspberry. The lingering finish suggests excellent aging potential.

AGEING

12 months in barrels (35% new), & Wine-Globes®

ANALYSIS

Degree: 13.45°

Yield: 30 hL/ha

pH: 3,50

Total acidity : 3,77g/L (H₂SO₄)

BLEND

50% Merlot, 45% Cabernet Sauvignon, 5% Petit Verdot

APPELLATION

PESSAC-LEOGNAN

PROPRIÉTAIRE

FAMILLE BETHMANN

DIRECTEUR

LAURENT LEBRUN

VIGNOBLE

◆ **Superficie** : 60 hectares / Sols : Graves (50%), Argilo-calcaire (35%) et sables (15%)

◆ **Encépagement** : Cabernet Sauvignon, Merlot, Petit Verdot, Sauvignon, Sémillon,

◆ **Âge Moyen vignoble** : 25 ans



Château Olivier SAS

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