

CHÂTEAU PAPE CLÉMENT

2025 VINTAGE

- Winter : mild and dry
- Spring : generally warm and dry with some welcome thundery showers
- Summer : particularly warm
- Harvest from 20 to 25 Sept.

APPELLATION
AOC Pessac-Léognan

SURFACE AREA
4,6 ha

GRAPE VARIETIES PLANTED

49% Sémillon ■
43% Sauv. Blanc ■
8% Sauv. Gris ■



SOIL TYPE
Pyrenean gravelly clay

PLANTING DENSITY
7 700 vines/ha

AGE OF THE VINES
20 years

WINEGROWING SPECIFICITIES

- The growth cycle of the vines progressed very quickly making 2025 one of the earliest vintages.
- Clay-rich soils helped the vines' capacity for resilience to low rainfall.
- Pronounced water stress limited sugar accumulation while maintaining balance.
- A significant proportion of Sémillon under vine ensured a blend with a fullness on the palate that might otherwise have been lacking in this vintage.



YIELD
18 hl/ha

BLEND



■ 56% Sauv. Blanc
■ 30% Sémillon
■ 14% Sauv. Gris

AGEING



65% in barrels
(1/3 new)



16% in foudres (oak casks)



21% in a variety of vessels
(stoneware, concrete, stainless steel)

BOTTLING

DECEMBER 2025

TASTING NOTES



A pale yellow colour, clear and bright with flashes of silver.



Very expressive, mingling fresh citrus (lemon, grapefruit), tropical fruit and delicate floral notes.



Lively and energetic on the palate, with marked minerality, a creamy texture and a refreshing hint of salinity.

OUR COMMITMENTS



WINEMAKING SPECIFICITIES

- Grapes harvested progressively in several passes to ensure optimal ripeness.
- Sequential pressing to keep only the most balanced juice.
- Technical decisions tailored to each grape variety and plot.
- Sémillon plays a significant role in the blend - a hallmark of Château Pape Clément Blanc.
- A variety of ageing vessels are used to fully express the potential of our grapes.