

# CHÂTEAU PAPE CLÉMENT

## 2025 VINTAGE

- Winter : mild and dry
- Spring : generally warm and dry with some welcome thundery showers
- Summer : Particularly warm
- Harvest from 3 to 25 Sept.

**YIELD**  
29 hl/ha

**BLEND**



- 60% Merlot
- 36% Cab. Sauv
- 3% Cab. Franc
- 1% Petit Verdot

**APPELLATION**  
AOC Pessac-Léognan

**SURFACE AREA**  
55 ha

**GRAPE VARIETIES PLANTED**

- 52% Merlot
- 45% Cab. Sauv.
- 2% Petit Verdot
- 1% Cab. Franc



**AGEING**



85% in barrels  
(1/3 new)



15% in foudres (large oak casks)

**BOTTLING**

SUMMER 2027

**TASTING NOTES**



Deep and dark with flecks of purple.



A very pure and intense nose of ripe black fruit, with delicate floral hints and subtle graphite notes.



Elegant on the palate with silky, structured tannins. Balanced and fresh, with a long, graceful finish.

**OUR COMMITMENTS**



**WINEGROWING SPECIFICITIES**

- Our clay-rich soils are a key factor in the complexity of our wines.
- The growth cycle of the vines progressed very quickly, making 2025 one of the earliest vintages.
- Water deficit and above-average temperatures created very favourable conditions for developing skin tannins.
- An extended harvest required patience to achieve aromatic complexity in the Merlot and soft tannins in the Cabernet Sauvignon .

**WINEMAKING SPECIFICITIES**

- Meticulous, high-precision optical sorting of the berries.
- Fermentation with selected indigenous yeasts to bring out the full aromatic potential in our grapes.
- «Tailored» vinification ensured each technical step was perfectly adapted to the condition of the grapes.
- A wide variety of ageing vessels are used to enhance the character of each lot.