

CHÂTEAU LA TOUR CARNET

2025 VINTAGE

-  Winter : mild and very wet
-  Spring : mild and wet
-  Summer : dry and sunny
-  Harvest from 9 Sept. to 6 Oct.

APPELLATION
AOC Haut-Médoc

SURFACE AREA
202 ha

GRAPE VARIETY PLANTED

59% Merlot ■
35,5% Cab. Sauv. ■
4% Petit Verdot ■
1,5% Cab. Franc ■



SOIL TYPE

A thick layer of Günz gravel over limestone-rich clay.

PLANTING DENSITY
8 000 to 10 000 vines/ha

AGE OF THE VINES
25 years

WINEGROWING SPECIFICITIES

The 2025 Vintage stands out due to perfect weather, with rainfall in winter and spring followed by a dry, sunny summer. These conditions allowed our terroirs to fully express themselves, while enabling healthy grape development.

Despite the size of the vineyard and its diversity of terroirs, excellent ripeness was achieved, with yields that ensured beautifully concentrated aromas in the grapes.



YIELD
23 hl/ha

BLEND



■ 69% Merlot
■ 28% Cab. Sauv.
■ 2% Petit Verdot
■ 1% Cab. Franc

AGEING



50% in barrels (1/4 new + 1/4 second fill)



50% in stainless steel, wood and concrete vats

BOTTLING

June - July 2027

TASTING NOTES



Bright with purple hints.



fresh red fruit aromas unfolding spicy notes.



A precise attack on the palate leading to a smooth, appealing mouthfeel and a stunning finish with beautiful length.

OUR COMMITMENTS



WINEMAKING SPECIFICITIES

- Meticulous, high-precision optical sorting of the berries.
- Gravity-fed vatting, using the innovative «Cuvon» system.
- Plot-by-plot vinification to keep the identity of each terroir intact.
- Daily extraction to bring out the full expression of the terroir and produce wines true to each vintage.
- Tailored winemaking processes that adapt each technical step to the specific characteristics of the vintage.
- A dedicated research centre focused on adapting grape varieties to climate change.