

2025

*High five!*

The 2025 vintage ranks among the earliest since 1989.

Winter was marked by a contrasted distribution of rainfall, alternating between dry periods and a wet January, ensuring sufficient water reserves. The absence of frost or hail, combined with mild temperatures, encouraged a uniform budbreak around 25 March, marking the start of an early and promising growing cycle.

The warm and generally dry spring favored rapid and steady vine growth under very good sanitary conditions. Flowering was rapid and homogeneous, allowing for regular fruit set. Shoot fertility, more limited as a result of the difficult conditions in spring 2024, already suggests moderate yields.

Summer settled in under persistently warm conditions, marked by two successive heatwaves. Veraison began as early as the first half of July, almost ten days earlier than in 2024. Late August proved to be a pivotal stage in the growing cycle. Timely rainfall helped alleviate water stress, moderate sugar accumulation and preserve acidity, restoring favourable physiological conditions and allowing the final phase of ripening to proceed calmly, without excess or imbalance.

Harvest took place according to an advanced schedule, from 26 August to 4 September. The grapes are transported in picking bins, under inert gas, in order to preserve their integrity. Once in the winery, the berries followed three distinct vinification processes depending on their variety and quality: direct pressing with or without destemming, or pressing after a 12-hour cold maceration under dry ice. Fermentation took place mainly in barrels (two-thirds, with the remainder in vats) before a six-month ageing on lees.

*"Blanc de Lynch-Bages 2025 displays a bright colour with golden highlights. The nose is expressive and complex, marked by notes of citrus, stone fruits and exotic fruits, accompanied by delicate hints of acacia blossom. On the palate, the wine is smooth and full-bodied, with subtle, well-integrated oak notes bringing roundness and balance."*

Nicolas Labenne, Technical Director, March 2026



**Appellation**

Bordeaux Blanc

**Ageing**

Six months in barrels on lees  
(50% new oak)

**Surface**

11 hectares

**Blend**

60% Sauvignon Blanc  
24% Sémillon  
11% Muscadelle  
5% Sauvignon Gris

**Terroir (soil)**

Garonne gravel

**Harvest**

Hand-picked and sorted  
at the vineyard and table.  
26<sup>th</sup> August - 4<sup>th</sup> September

**Analyses**

Acidity: 4,1 g/L of H<sub>2</sub>SO<sub>4</sub>  
Alcohol: 13,4% vol.  
pH: 3,20