

2025 IN 4 KEY POINTS

- Stylistic shift towards greater fruit expression and energy.
- Gentle winemaking focused on infusion and tannin precision.
- Multi-vessel ageing with restrained use of new oak.
- Organic & biodynamic Classified Growth.

VINIFICATION & AGEING – 2025 APPROACH

- Hand-harvested in small crates, with triple sorting.
- Cold pre-fermentation maceration (Merlot, Petit Verdot).
- Bioprotection (without sulphur addition at vatting).
- Gentle extraction through pump-overs.
- Multi-vessel ageing
(barrels, large oak casks, stainless steel, concrete, porcelain).
- 50 % of the volume aged in barrels, including 25% new oak.

VITICULTURE

- Certified Organic Agriculture (since 2016)
- Certified Biodyvin (since 2019)
— 10th Bordeaux estate certified Biodyvin
- 40 hectares dedicated to biodiversity
(woodlands, meadows, hedgerows)

Objective : bringing the soils and terroir to life through authentic expression.

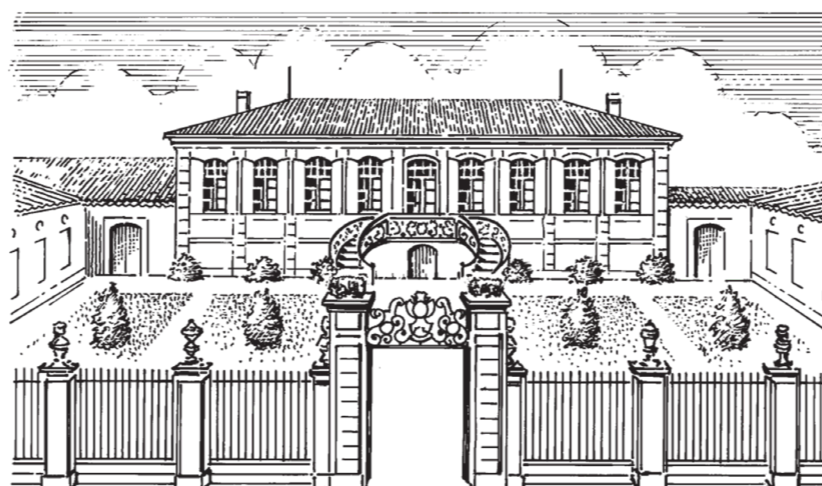


CHATEAU LA LAGUNE

2025

HAUT-MÉDOC

3^e GRAND CRU CLASSÉ EN 1855



STYLE

A luminous, precise wine driven by vibrant black fruit notes (blackcurrant, blackberry), layered with floral and spicy nuances. Fresh and energetic on the palate, with fine, perfectly integrated tannins.

An approachable, vibrant and elegant La Lagune.



SCORES

93–95 VINOUS

95 QUARIN

93–94 JS

TERROIR & VINEYARD

- 70 ha located on the historic plateau of the 1855 Classification.
- Light gravel soils, signature of finesse and elegance.
- Vines aged between 20 and 60 years
- A terroir promoting freshness, precision and balance.

HISTOIRE & VISION

Historic Médoc estate founded in the 16th century.

Since 1999, the Frey family has pursued a committed and exacting vision. In 2025, a new dynamic emerged with Delphine Frey and a renewed team, driven by an even greater pursuit of precision and elegance.



KEY FIGURES

Blend : **50% MERLOT / 41% CABERNET SAUVIGNON / 9% PETIT VERDOT**

Alcohol :
14 % VOL.

Ageing potential :
15+ YEARS

pH :
3,82