

CHÂTEAU MARJOSSE

PIERRE LURTON
PROPRIÉTAIRE & VIGNERON

The 2025 vintage once again illustrates the vineyard's ability to adapt to challenging climatic conditions. The year was marked by early momentum and a demanding summer, requiring constant vigilance both in the vineyard and in the cellar.

A mild winter encouraged rapid and uniform budbreak. The dry, bright spring allowed for efficient flowering, hinting at strong qualitative potential that was soon moderated by more restrictive summer conditions.

From the very beginning of summer, the onset of a prolonged water deficit, combined with several periods of intense heat, slowed vine development in the most sensitive areas. Our clay-limestone soils nevertheless played a decisive role by limiting excessive water stress and preserving the vine's physiological activity.

These conditions naturally led to the formation of small berries, rich in phenolic compounds, pointing to dense and structured wines. Veraison was homogeneous and relatively early, confirming the vintage's advance.

The end of the growing cycle proved more nuanced, with rainy episodes in early September requiring careful management of the harvest schedule.



This climatic window was decisive in our choices, with particular attention paid to the balance between technological maturity and grape freshness.

Harvest took place from September 4 to September 25, 2025, following a precise parcel-by-parcel approach to pick each variety at optimum ripeness.

The blend remains faithful to the estate's identity: Merlot (60%), Cabernet Franc (25%), Cabernet Sauvignon (10%), and Malbec (5%).

Each grape variety is vinified separately to preserve the expression of each terroir. Excellent sanitary conditions throughout the growing cycle allowed us to work with great precision and minimal intervention.

The grapes, mostly harvested during the cooler hours, underwent cold pre-fermentation macerations, promoting gradual and controlled extraction. The vintage's natural richness led us to favor gentle extractions in order to preserve finesse and balance.

Ageing continues our pursuit of precision: no new oak, the use of large-format vessels, and partial ageing in concrete tanks on fine lees. The objective is to support the wine's natural structure without masking its aromatic brightness.

TASTING NOTES:

Château Marjosse Rouge 2025 stands out for its concentrated and structured profile, while maintaining a sense of balance that is true to its terroir.

The colour is deep, almost black, reflecting the richness of the vintage. The nose reveals intense aromas of ripe black fruits (blackberry, blackcurrant), supported by subtle spicy notes and a discreet floral touch.

On the palate, the wine is dense and full-bodied, carried by firm, tight yet ripe tannins. The attack is generous, quickly followed by a straight, well-defined structure that brings tension and length. Despite its concentration, the wine retains a pleasing freshness, avoiding any sense of heaviness. The finish is long and persistent, marked by black fruit flavours and a delicate mineral edge.

Alcohol content:
14,5% Vol.

Surface:
40 ha

Yield:
25 hl/ha

Average age of the vines:
25 years
(75 years for the oldest)

Planting density:
from 4,000 to 7,000 vines/ha

BOTTLE	BOX	PALET
Weight (full bottle)	Size	Weight (full box)
1,3 kg	31 x 24,5 x 16,5 cm (flat box of 6) 48 x 31 x 16,5 cm (flat box of 12)	7,913 kg 15,746
		EU
		600 bottles
		VMF
		672 bottles