

Vintage 2025



Established: Separated from Château Figeac in 1879, the estate is located between Château Cheval Blanc and Château Figeac on Pomerol border.

Owner: Otto Rettenmaier family

Director: Pierre Blois

Consultant: SARL Derenoncourt – Julien Lavenu

VINEYARD

Surface: 14.6 hectares, 12.5 of which are in production

Soil: Gravel and sand on a substratum of clay

Method: Certify organic

Average age of the vines: 35 years

Method: The vineyard has been driven ecologically from 1997 with mainly the use of organic and biodynamic farming methods. In fact, we use not only herbal teas but also preparations such as the 500 and 501 that contribute to a better balance of the plant in its ecosystem. Cereals are sown in the inter-rows during the off-season to feed and strengthen the soil structure and thus to limit erosion.



VINIFICATION

Type of tank: Stainless-steel tanks and wooden vats under temperature control

Method: After a meticulous sorting, the grapes are destemmed. The berries, without being crushed, are transferred by conveyer belts in tanks of small capacities.

A soft extraction by punching down is practiced on all tanks. Maceration and fermentation last approximately one month.

The wine is aging in barrels 40 % of them are new for 15 months.

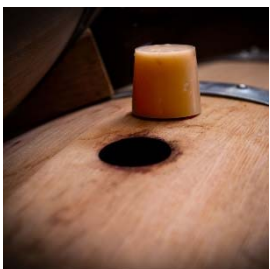
Filtration and clarification are done if necessary.



HARVEST 2025

Weather: : 2025 was marked by generally favorable weather. Spring, regular and without severe episodes of late frost, allowed the vines to grow quickly and evenly. The summer, hot but rarely excessive, favored regular ripening and a very good concentration of the grapes.

The harvest began one to two weeks ahead of average. The health of the berries is excellent, with ripe, balance.



Three words to define the vintage

HARMONY – BALANCE – DEPTH

Date of the harvest: from September the 3th to the 16th 2025

Yield: 28 hl/ha - Selected 300 hl, equalling 40 000 bottles

Variety in the blend: 70% Merlot - 30% Cabernet Franc

Degree: 13,5 %vol

