



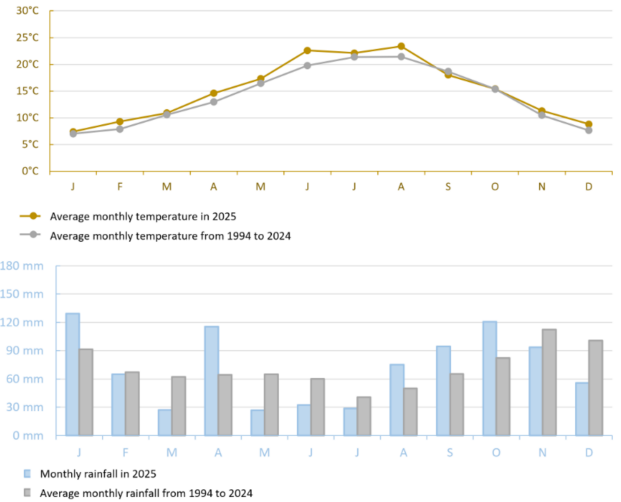
# Château d'Armailhac

## VINTAGE 2025

### CLIMATIC CONDITIONS

A mild winter with lower-than-average rainfall warmed the soil, so that budbreak arrived a few days earlier than usual in late March. In a particularly wet early spring, aggregate rainfall in April was 80% higher than the average for the last 30 years, while temperatures also remained above average. Summer weather arrived in May and lasted until the end of August, spurring vegetation growth and rapid, even flowering. Water stress was significant but not excessive and, following a more temperate spell in the second half of July, favoured very rapid, trouble-free veraison. Affected by the water shortage, the berries were small and concentrated, while the conditions generally kept the vineyard in excellent health throughout the growing season.

The summer had heralded a solar vintage but cooler weather arrived in the last few days of August, accompanied by welcome rainfall for the vines. The grapes were able to ripen fully as a result, and to achieve more classic balances. The harvest started in early September and ended historically early on the 20<sup>th</sup>, yielding a crop of rich and very healthy grapes. However, the lack of rain during most of the year resulted in reduced yields due to the small size of the grapes, especially on better-drained soils where the impact was reflected in final harvest volumes.



### VINEYARD

Surface in production 80 ha (198 acres)  
 Average age 40 years  
 Type of soil Light and deep gravel

### MATURING

New barrels 50%  
 Duration 18 months

### VEGETATION CYCLE

#### BUDBREAK

2 April

#### FLOWERING

14 to 27 May

#### VERAISON

10 July to 4 August

### HARVEST

9 to 20 September

### VARIETAL MIX

Cabernet Sauvignon 67%  
 Merlot 21%  
 Cabernet Franc 10%  
 Petit Verdot 2%

### TECHNICAL INFORMATION

Alcohol by volume 13.0%  
 pH 3.70

### TASTING NOTES

Château d'Armailhac 2025 is a very complete wine, combining contained power with great elegance and a wide array of aromas and flavours ranging from fresh fruit, with acidulated redcurrant notes, to ripe black fruit such as blackberry, and even a hint of lemon. Attractively long, it lingers on the palate while remaining remarkably fresh, showing nothing of the solar character that might have been expected from the weather. Its personality reflects the wine's Pauillac identity in a vintage which particularly expresses the richness of the estate's different terroirs.