

CHÂTEAU CROIX-MOUTON

2025



92-94/100

Yves Beck

Delicate and subtle, the bouquet stands out for the freshness of its floral and fruity nuances, complemented by notes of black pepper and graphite. The slightly creamy attack heralds an elegant wine carried by velvety, vigorous tannins that combine with incisive, structuring acidity. The latter energizes the finish and enhances both the freshness and the persistence. A mouth-watering, structured, and ambitious wine that will gain depth during its aging; 2029-2045



The 2025 vintage is characterized by the expression of the strength and elegance of the terroir. The teams at Château Croix-Mouton have successfully adapted to climatic variations, using meticulous viticultural practices to produce a wine of exceptional quality. This year, the harvest was early, thereby enhancing the concentration of aromas and a lovely freshness. The result is a wine where notes of fresh fruit unfold harmoniously, accompanied by a delicate floral touch, the signature of the unique terroir of Château Croix-Mouton. Combining controlled power and elegance, 2025 stands out for its rare harmony.

CONSULTANT OENOLOGIST: Claude Gros

THE STORY OF THE M:

The M 2025 embodies a refined blend of gold and deep black, symbolizing the richness and remarkable character of this vintage. The black evokes the wine's velvety texture—enveloping and intense—while subtle floral notes illuminate the whole, lending finesse and elegance. This delicate contrast reveals the full aromatic complexity and harmonious balance of this exceptional vintage.

ESTATE :

The vines of Château Croix-Mouton have taken root in the clay soils on the banks of the Dordogne and in the Fronsadais region, in a very well-preserved environment rich in a highly diverse ecosystem.

Total surface area 60ha. Argilo-limonous terroir, deep clays. The vines are grown according to reasoned cultivation methods with highly controlled yields, the aim being to reach the best of maturity.

GRAPES:

85% Merlot, 15% : Cabernet sauvignon, Cabernet Franc, Malbec, Marselan.

WINE MAKING:

During the harvest, a densimetric bath sorting system was used to clean and sort the grapes. Hot maceration for the majority of the grapes with an early run-off.

TASTING NOTES:

Deep purple in color, the 2025 Château Croix-Mouton offers aromas of black fruit and violets on the nose, with a delicate hint of spice. On the palate, it is round and rich, full of freshness, elegance, and subtlety. The silky tannins provide a long finish and a delicate floral aftertaste.