

Primeurs 2025

CHÂTEAU GLORIA

CREATION STORY

#MiracleMakers



BLEND

56% CABERNET SAUVIGNON

34% MERLOT

6% PETIT VERDOT

4% CABERNET FRANC

VINTAGE 2025

Exceptional for its **early ripening**, for its **richness**, its **low yields**

The winter was generally milder than normal, with overall low rainfall—especially toward the end of winter—and temperatures above the 30-year average. These conditions provided some reassurance regarding the risk of spring frost. Soil preparation proceeded optimally during March and April. These dry conditions did not favor the onset of early downy mildew, unlike the last two vintages, which began with very high downy mildew pressure.

We knew that the vintage's fertility potential would be low due to a gloomy spring in 2024. Starting in May, the weather was dry and warm, and flowering took place under good conditions (Merlot on May 21, Cabernet Sauvignon on May 28), but after counting, we found that the number of clusters was low, suggesting low yields. The end of spring was again marked by dry and warm weather conditions.

CLIMATOLOGY

We observed some water stress, though not excessive, starting in June, which promoted polyphenol synthesis and enhanced the tannin potential of the future grapes. July was generally dry without excessive temperatures; the grapes were small in size, and the vines' vegetative condition was fairly good, with no excessive water stress.

Organic vineyard management leads us to use a range of herbal teas and decoctions to promote a healthy physiological cycle. Indeed, the weather conditions of spring and summer 2025 (low rainfall and high temperatures) can cause growth stagnation and result in incomplete grape ripening. Thus, throughout the year, we monitor the plant's physiological condition by adapting the preparation of natural remedies to stimulate the plant's natural defenses (clay, oyster powder, liquid manure, horsetail, stinging nettle, yarrow...).

Veraison begins early and ends in late July. The first half of August is very hot, with temperatures exceeding 30°C. Ripening accelerates, confirming that the harvest will be early. A few rains in late August improve the vineyard's moisture levels, though the grapes remain small in size and low in juice content. These rains have a beneficial effect by reducing increases in potential alcohol content. Ideal conditions continue into September. The harvest begins on September 10 under bright sunshine and will conclude September 19. The harvest was exceptionally early; the grapes exhibited high polyphenol content and typical alcohol levels. The aromatic balance, power, and intensity of the grapes make this a great vintage.

Winemaking, tailored to the specific terroirs, proceeds flawlessly. We know that yields will be historically low. We pay close attention to fermentation kinetics and extraction, adjusting the frequency and duration of pump-overs, as well as the length of the maceration phase, to bring out the best in these exceptional grapes.

The 2025 vintage is characterized by a perfect growing cycle and ideal climatic conditions. Very early ripening with historically low yields of 20 hl/ha. The wines display a deep purple color, an aromatic palette of intense black fruits, and a full-bodied, fleshy structure on the palate.



The 2025 vintage stands out for its elegance, its velvety tannins, and its balanced structure, making it ready to drink now or capable of aging for several decades.

TASTING COMMENTS

COLOUR:

deep red colour with purple highlights.

NOSE:

aromas of red and black fruits, cherry, blackcurrant, and blackberry with remarkable intensity.

PALATE:

the attack is soft and pleasant, followed by a full-bodied structure with pure, highly elegant tannins. The intense and lingering finish combines richness and harmony.

TECHNICAL INFORMATION

HARVEST:

**FROM SEPTEMBER 10,
2025 TO SEPTEMBER
19, 2025**

YIELD: 20 HL/HA

AGEING IN NEW

BARRELS: 50%

DEGREE: 13,25

CERTIFICATIONS: AB,

ISO 14001 ET HVE 3

