



2025

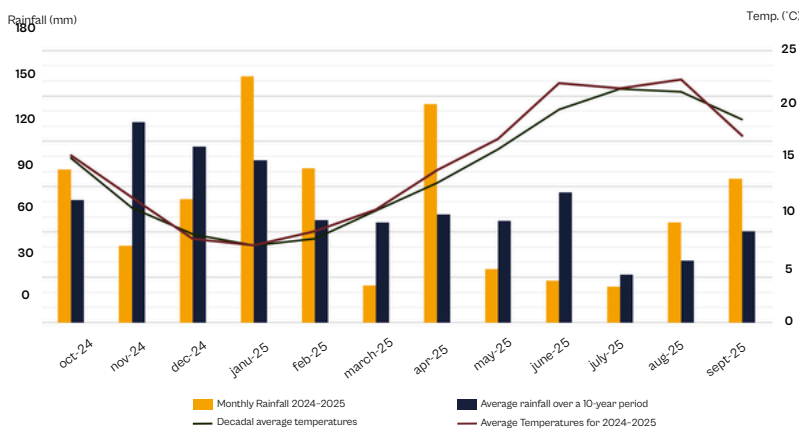


HARVEST

Merlot : September 9th-22nd  
 Cabernet Sauvignon : September 12th -23rd  
 Cabernet franc : September 17th-22nd  
 Petit Verdot : September 19th-22nd



TEMPERATURES AND PRECIPITATION IN SAINT-ESTÈPHE IN 2025  
 Comparison of temperatures and precipitation with normal values



BLENDS	CH. LILIAN LADOUYS	CH. LAFON-ROCHET
Cabernet Sauvignon	30%	66%
Merlot	61%	29%
Cabernet Franc	-	3%
Petit Verdot	9%	2%
Foudres	-	40%
New oak	30%	15%
Concrete tanks	-	10%
Amphorae	5%	

ANALYSIS	CH. LILIAN LADOUYS	CH. LAFON-ROCHET
Alcohol	12.46	12.70
Acidity	3.10	3.20
pH	3.70	3.69
IPT	67	69

# A WELL-BALANCED VINTAGE, CHARACTERIZED BY ITS FRESHNESS

## Water Stress and Ripeness Precision

The 2025 vintage confirms the exceptional quality of vintages ending in 5. It embodies the classic style of Bordeaux, where depth, freshness, and precision come together in a full-bodied and enveloping expression.

Developed under a dry, sunny climate, marked by early water stress between mid-May and late July, 2025 put the vines to the test without ever compromising the identity of our terroirs. On our deep gravel soils as well as our clay soils, their natural ability to absorb climatic extremes was fully revealed, preserving integrity, tension, and freshness—the very soul of St Estèphe great wines.

The vines naturally regulated their crop load, producing very small, concentrated, and uniform berries. The first half of August, which was particularly hot, accelerated ripening without excessive sugar accumulation, tempered by rainfall in late August. The seeds reached full maturity; the skin tannins became denser while retaining finesse and silkiness. The harvest, which began on September 9, was carried out with a careful reading of the terroirs to preserve the balance between aromatic brilliance, tension, and depth.

## Controlled density and ageing in large oak casks

In tanks, the balance is just right: moderate alcohol levels, preserved acidity, and a harmonious pH. The tannic richness, particularly pronounced this year, is expressed with precision thanks to a structuring freshness that gives the wines length and sustains their energy. The texture is dense, yet always dynamic.

The ageing process is evolving: large casks now dominate, reducing the influence of new oak. This choice complements the wine's character without constraining it, refines the texture, and allows the Cabernet to fully express its natural verticality.

## Two Distinct Signatures

Château Lafon-Rochet 2025 asserts its Cabernet identity: a structuring framework, graphite notes, fresh black fruit, and a briny tension on the finish. Its power is restrained, supported by a fresh, savory backbone that lends length and depth.

At Château Lilian Ladouys, the expression is more immediate thanks to the significant proportion of Merlot: bursts of crisp black and red fruit, generous pulp, and enveloping tannins. Richness combines with precision here, in a juicy balance.

The natural power of our terroirs unfolds fully, revealing finesse, freshness, and depth with precision—a deeply delightful expression !

Château Lilian Ladouys

SAINT-ESTÈPHE



2025

