



**2025**

*High five!*

The 2025 vintage ranks among the earliest since 1989.

Winter was marked by a contrasted distribution of rainfall, alternating between dry periods and a wet January, ensuring sufficient water reserves. The absence of frost or hail, combined with mild temperatures, encouraged a uniform budbreak from 20 March, marking the start of an early and promising growing cycle.

The warm and generally dry spring favored rapid and steady vine growth under very good sanitary conditions. Flowering was rapid and homogeneous, allowing for regular fruit set. Shoot fertility, more limited as a result of the difficult conditions in spring 2024, already suggests moderate yields.

Summer settled in under persistently warm conditions, marked by two successive heatwaves. Veraison began as early as 14 July, almost ten days earlier than in 2024. Late August proved to be a pivotal stage in the growing cycle. Timely rainfall helped alleviate water stress, moderate sugar accumulation and preserve acidity, restoring favourable physiological conditions and allowing the final phase of ripening to proceed calmly, without excess or imbalance.

Harvest took place according to an advanced schedule, from 9 to 22 September. This 2025 vintage reveals concentrated wines, built on a well-preserved balance between sugar and acidity, reflecting fully achieved ripeness and a precise expression of the fruit. It already shows the signs of a great vintage, pointing to wines with a fine ageing potential.

*"Château Ormes de Pez 2025 displays a deep colour and an elegant nose with fruity and spicy notes. The palate, rich and well-balanced, is appealing for its finesse and roundness. The tannins, silky and well integrated, bring structure and harmony. An elegant and accomplished vintage, showing good ageing potential."*

Nicolas Labenne, Technical Director, March 2026

**APPELLATION**

Saint-Estèphe

**SURFACE**

25 hectares

**TERROIR (SOIL)**

Garonne gravel and sandy-clay

**HARVEST**

9<sup>th</sup> - 22<sup>nd</sup> September

**AVERAGE YIELDS (APPELLATION)**

36 hL/ha

**AGEING**

16 months  
in French oak barrels  
(20% new oak)

**BLEND**

58% Merlot  
35% Cabernet Sauvignon  
4% Cabernet Franc  
3% Petit Verdot

**ANALYSES**

Acidity: 3,5 g/L d'H<sub>2</sub>SO<sub>4</sub>  
Alcohol: 13,2 % vol.  
pH: 3,64  
TPI: 68

