



CHÂTEAU LA GURGUE

2025

Margaux Appellation

The 2025 vintage gained momentum as early as spring, with an early and uniform budburst of the Merlots, setting a steady vegetative pace. Although the potential yield was limited by the floral initiation of 2024, summer conditions—marked by arid heat—favored an exceptional concentration of the berries and optimal polyphenol synthesis, producing small grapes of great density.

The turning point of the ripening process occurred thanks to timely rainfall in late August, which was essential for preserving aromatic freshness and refining the skin structure. This dynamic allowed for a very early harvest, starting on September 4th for the Merlots and September 8th for the Cabernet Sauvignons, sealing a perfect balance. Despite significantly low yields, the phenolic precision, tannin ripeness, and complexity of this vintage already mark it as one of the greats.

THE VINEYARD

11 hectares of deep gravels and coarse sand of limestone. In the heart of Margaux appellation.

THE YIELD

22 hl / ha

THE VINIFICATION

Plot vinification. Gentle extractions with temperature maintained at 24°C. Maceration at a temperature between 23°C and 25°C, 18 days of fermentation on the skins.

No input during all the vinification.



THE CULTURAL PRACTICES



From Demeter grapes.

THE BLEND

55 % Cabernet Sauvignon
36 % Merlot
9 % Petit Verdot

THE AGEING

11 months:
50% in ovoid concrete vats and amphorae,
35 % in demi-muids,
15% in new barrels.

THE TEAM

Owner : Claire VILLARS-LURTON
Technical Director: Charles DE RAVINEL
Oenologist consultant: Eric BOISSENOT

Harvest dates :

From September 4 to 20, 2025.

pH : 3,69

Alcohol : 12,70 %



CHÂTEAU FERRIERE

2025

3rd Classified Growth in 1855, Margaux Appellation

The 2025 vintage laid the foundations for a steady vegetative cycle, thanks to an early and uniform budburst of the Merlots. Although flowering yielded very few clusters, the particularly hot and dry summer intensified berry concentration and polyphenol synthesis, resulting in small grapes of great richness.

Timely rainfall in late August rebalanced the ripening process, ensuring a perfect harmony between maturity and freshness during the very early harvests, which began on September 4th for the Merlots and September 8th for the Cabernet Sauvignons. Despite low yields, the quality is remarkable: the phenolic homogeneity, tannin ripeness, and aromatic complexity certainly place this vintage among the greats, alongside 2005, 2016, and 2022.

THE VINEYARD

24 hectares of deep gravels on limestone substrate. In the heart of Margaux appellation.

THE YIELD

25 hl / ha

THE VINIFICATION

Plot vinification.

Moderate extraction during the active phase, followed by gentle extraction at the end of fermentation. Maceration at a temperature between 24 and 26°C, with 22 days of skin contact. No input during all the vinification.

THE CULTURAL PRACTICES



From Demeter grapes.

THE BLEND

66 % Cabernet Sauvignon
24 % Merlot
6 % Petit Verdot
4 % Cabernet Franc

THE AGEING

14 months:
35% in new barrels,
35% in one-wine and two-wine barrels,
30% in ovoid concrete vats and amphorae.

THE TEAM

Owner: Claire VILLARS-LURTON
Technical Director: Charles DE RAVINEL
Oenologist Consultant: Eric BOISSENOT



Harvest Dates

From September 5 to September 19, 2025.

pH : 3,80

Alcohol : 12,70 %



CHÂTEAU DURFORT-VIVENS

2025

2ND CLASSIFIED GROWTH IN 1855, MARGAUX APPELLATION

The 2025 vintage immediately follows in the prestigious lineage of years ending in "5". Driven by a mild and dry winter, the vineyard experienced early budburst on perfectly drained soils, followed by a swift and uniform flowering from mid-May. While yield potential remained limited—a legacy of low bud fertility in 2024—the scorching summer fostered a rare concentration, producing small berries with exceptional phenolic richness.

The turning point for the vintage came in early September, when life-saving rains eased the water stress and infused a new suppleness into the skins. This weather window allowed for historically early harvests starting on September 4th, capturing the ideal balance between technological maturity and aromatic freshness.

A vintage of poise and stature, where the substance unfolds with precision without ever losing its finesse. A racy expression, both deep and fluid, blending contained power with natural elegance—like a living force, perfectly mastered.

THE VINEYARD

65 hectares of deep sandy to clayey gravels.
Located in Margaux, Cantenac and Soussans in Margaux appellation.

THE YIELD

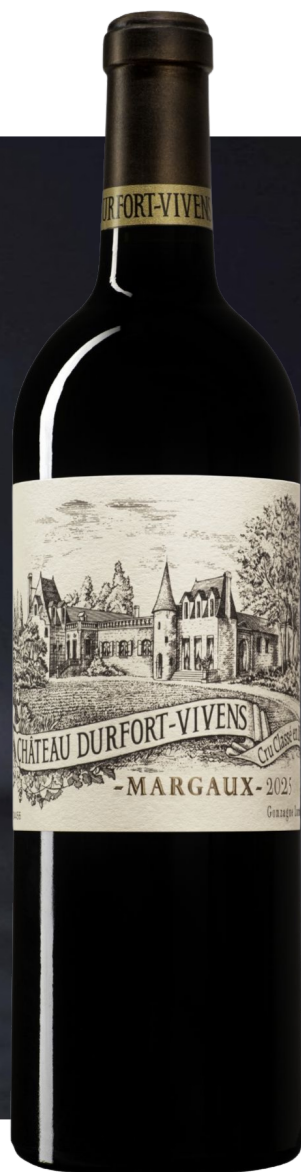
25 hl / ha

THE VINIFICATION

Plot and tailor-made vinification.
Pumping over once per day for soft extraction. 21 days of alcoholic and malo-lactic fermentations.
No input during all the vinification process.

HARVEST DATES

From September 4 to September 24, 2025.



THE CULTURAL PRACTICES



From Demeter grapes.

THE BLEND

91 % Cabernet-Sauvignon
9 % Merlot

THE AGEING

18 months:
45 % in new oak barrels,
40% in foudres,
15% in TAVA amphorae.

THE TEAM

Owner : Gonzague LURTON
Technical director : Léopold VALENTIN
Œnologist consultant: Éric BOISSENOT

pH : 3,70

ALCOHOL : 13 %



CHÂTEAU HAUT-BAGES LIBÉRAL

2025

5th Classified Growth in 1855, Pauillac Appellation

The 2025 vintage stands out as an historically early year, yielding wines of great concentration and finesse, born from highly atypical climatic conditions.

While yields were impacted by poor floral initiation in 2024, the vineyard took advantage of a dry and scorching summer to shape concentrated berries, fostering optimal phenolic synthesis despite their small size.

The balance of this vintage reached its fulfillment thanks to rainfall in late August. This life-saving water supply allowed the skin maturity to refine while regulating alcohol levels. This ideal climatic window favored an early harvest, starting on September 15th for the Cabernet Sauvignons, sealing a perfect harmony between ripeness and aromatic freshness. With its precise tannic structure and phenolic homogeneity, 2025 naturally joins the ranks of the greatest vintages.

This quest for excellence continues in the cellar with a new approach to aging, prioritizing high-end barrels sourced from the most prestigious French oak forests. The result of four years of research conducted with the Taransaud cooperage, this initiative combines high qualitative precision with ecological responsibility by optimizing barrel rotation.

THE VINEARD

30 hectares. Gravels, of clay and limestone soil around the property and deep gravels soil on the plots on the plateau close to the hamlet of bages

THE YIELD

32 hl / ha.

THE VINIFICATION

Intra-Plot vinification. 23 days of maceration to 18°C at 24°C, with the addition of neutral gas to stimulate gentle movements, for a soft and regular extraction. Vertical pressing to bring a special care to the presses.

THE CULTURAL PRACTICES



From Demeter grapes.

Agroecological and agroforestry practices.

THE BLEND

83 % Cabernet Sauvignon
15 % Merlot
1 % Cabernet Franc.
1% Petit Verdot

THE AGEING

12-16 months :
35 % in new barrels
35 % in one-wine barrels,
30 % in ovoid concret tanks.

THE TEAM

Owner : Claire VILLARS-LURTON
Technical Director : Thomas BONTEMPS
Oenologist Consultant : Eric BOISSENOT



Harvest dates :

From September 8 to 18, 2025.

pH : 3,56

Alcohol : 13,2 %