

The 2025 vintage follows in the footsteps of the great '5' vintages of the Médoc, characterised by hot, dry conditions. It stands out for its high phenolic concentration, revealing both optimal ripeness and remarkable freshness.

### **WINTER 2024–2025**

The year began with a mild winter, with no significant frosts. The vines entered 2025 in good condition.

### **SPRING 2025**

Hot, dry weather set in quickly from May onwards.

The rainfall in April helped replenish soil moisture, supplemented by reserves carried over from 2024.

The risk of downy mildew proved to be virtually non-existent thanks to dry, breezy weather conditions. The foliage remained perfectly healthy, promoting consistent photosynthesis.

All phenological stages, from budbreak to veraison, were early, with an estimated lead of between 7 and 12 days.

### **SUMMER 2025**

August was marked by ten consecutive days above 35°C, resulting in significant water stress. This led to:

- Reduced berry size
- High anthocyanin concentration
- Rapid ripening of skins and seeds

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**THE 45 MM OF RAINFALL RECORDED AT THE END OF AUGUST HELPED PRESERVE ACIDITY AND REFINE THE SKINS WITHOUT DILUTION.**

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## HARVEST

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The Cabernet Sauvignon brings freshness and a lovely structure to the wine.

The Merlot stands out for its vibrant fruitiness.

The Petit Verdot reveals enveloping spicy notes.

ANALYSIS

Château Beychevelle 2025

13.5  
TAV % VOL

3.8  
AT GH2S04/L

3.6  
PH

869  
ANTHOCYANINS MG/L

4.6  
TANNINS G/L

80  
TPI

BLEND

5%

*Petit Verdot*

43%

*Merlot*



52%

*Cab. Sauvignon*

70%

*New oak barrels*

2025 is a vintage best understood through the vineyard.

The mild winter encouraged the vines to bud early. The dry spring helped to maintain perfectly healthy foliage. Photosynthesis was continuous, laying the foundations for uniform ripening. The year seemed relatively straightforward to manage, especially compared to the previous one.

August, marked by ten days with temperatures above 35°C, caused significant water stress. The berries remained small and concentrated, with remarkable anthocyanin synthesis and rapid phenolic ripening.

The 2025 vintage now displays a deep colour, a dense and precise tannic structure, and tension.

It is a concentrated, balanced vintage, true to Beychevelle's identity: powerful and harmonious.

The expected surprise of this vintage, a result of the excellent weather in 2025: a promising harvest in 2026!

**Philippe Blanc**