

# CHÂTEAU CARBONNIEUX

GRAND CRU CLASSÉ  
PESSAC-LÉOGNAN

PRIMEURS 2025

The 2025 vintage confirms the recognized quality of years ending in 5. The vines benefited from an early and steady growing cycle, despite limited floral initiation in spring 2024, which reduced yields but enhanced grape concentration.

Budbreak in late March and a dry spring gave the entire vineyard an early lead. Flowering, fast and uniform in mid-May, was followed by high heat starting in June. The very hot, almost rainless summer produced small berries rich in substance and aromas. Some rainfall in mid-July allowed for complete and rapid veraison across all plots.

The small crop load and extreme conditions in early August sped up ripening, requiring rapid organizational adjustments from the teams.

White harvest took place from August 19 to September 4, producing precise, aromatic, well-balanced juices. The reds, harvested from September 5 to 24, show beautiful concentration, ripe tannins, and a clean structure.

2025 thus offers a sunny, concentrated, and balanced vintage, with strong commercial potential and a modern expression of the terroir.

Average age of the vineyard: 30 years

Harvest dates: 08/19/2025 to 09/04/2025

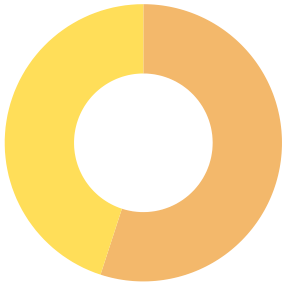
Manual harvesting

Pressing: Slow and gentle pneumatic pressing under inert gas - Cold settling

Total number of lots: 23

**45 hectares in production**

Sauvignon Blanc 55%



Sémillon 45%

**%Alc: 14% pH: 3,11**

**Yield: 25 hl/ha**

Barrel filling dates: From 08/25/2025 to 09/15/2025

Aging: 10% new oak – 10 months with bâtonnage

Barrels (225 and 400L) or vats (30 and 50hl)

Bottling: End of 2026 (forecast)

Average age of the vineyard: 26 years

Harvest dates: 09/04/2025 to 09/24/2025

Manual harvesting

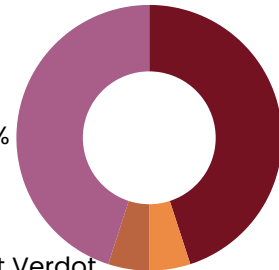
Fermentation in temperature-controlled stainless-steel tanks: 10 days

Post-fermentation maceration: 15 days

Total number of lots: 25

**55 hectares in production**

Merlot 45%



Cabernet Sauvignon 45%

Petit Verdot 5%

Cabernet Franc 5%

**%Alc: 14% pH: 3,63**

**Yield: 28 hl/ha**

Barrel filling dates: From 12/09/2025 to 12/23/2025

Aging: 20% new oak – in 225L barrels – 14 months

Bottling: Spring 2027 (forecast)



Château Carbonnieux

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