



# CHÂTEAU POUJEAUX

## VINTAGE 2025

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### *The Luminous!*

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**OWNER** Famille Philippe Cuvelier  
**MANAGING DIRECTOR** Matthieu Cuvelier  
**DIRECTOR** Christophe Labenne  
**CONSULTANTS** Derenoncourt Consultants

#### **VINEYARD**

**APPELLATION** Moulis-en-Médoc  
**LOCATION** Gravel Ridge of Grand Poujeaux  
**SURFACE AREA** 66 hectares (163.09 acres)  
**SOIL TYPE** Günz-era gravel  
**GRAPE COMPOSITION** 50% Cabernet Sauvignon  
40% Merlot  
05% Cabernet Franc  
05% Petit Verdot  
**PLANTING DENSITY** Between 8,333 and 10,000 vines per hectare  
**AVERAGE AGE OF THE VINES** 30 years

#### **2025 VINTAGE**

**HARVEST** from 12<sup>th</sup> to 25<sup>th</sup> September  
**SORTING/RECEPTION** Manual and mechanical  
**BLEND** 52% Cabernet Sauvignon  
40% Merlot  
08% Petit Verdot  
**VINIFICATION** Whole-berry fermentation in 51 temperature-controlled stainless steel, wooden, and concrete vats, with capacities adapted to parcel selections. Extraction through pump-overs, maceration for 20 to 25 days  
**AGEING** 25% new barrels - 75% one- and two-year-old barrels  
12 months of aging  
**ANALYSIS** Alc. 13% vol - pH 3,79  
**PRODUCTION** 27 hl/ha - 200,000 bottles