

Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855
MARGAUX

2025

The serene authority of a Great Margaux



2025 asserts itself as a vintage shaped without compromise. Nature dictated the intensity; the cellar responded with **precision**. Nothing was left to chance, everything to exacting standards.

The Architecture of a Great Wine

This vintage is the culmination of years of rigorous **parcel-by-parcel vineyard management**.

Here, anticipation prevails over urgency, precision over reaction. Every decision, from vineyard to cellar, guided the vines toward a **rare point of balance**.

An Early Year, Radiant Ripeness

A mild winter, a warm spring, and a blazing summer. Late-season rains and gentle nights preserved what mattered most: **freshness**.

The harvest, **among the earliest** in the estate's history, gave birth to a sunlit vintage of **remarkable precision**.

The Signature

On the palate, it does not seek effect; it **asserts its stature**.

Less demonstrative than majestic, it captivates through:

- a dense, velvety texture
- a persistent freshness
- a saline, long and elegant finish

2025: disciplined power, balance, and distinction

- **OWNER:** SAS Château Prieuré-Lichine
- **WINEMAKER:** Étienne CHARRIER
- **CONSULTANT OENOLOGIST:** Derenoncourt Vignerons Consultants
- **TOTAL SURFACE AREA:** 85 ha (210 Acres)
- **AVERAGE AGE OF THE VINES:** 27 years
- **SOIL TYPE:** Garonne gravel from the Günz era
- **GRAPE COMPOSITION IN THE VINEYARD:**
 - Cabernet Sauvignon: 45%
 - Merlot: 51%
 - Petit Verdot: 4%
- **DE-LEAFING:** On one side in June across all grape varieties
- **BEGINNING AND END OF HARVEST:**
 - Merlot: 8th to 23rd September
 - Cabernet Sauvignon: 13th to 23rd September
- **HARVESTING PROCESS:**
 - Bunches transported in small crates
 - Vibrating sorting table
 - Manual, optical & densitometric sorting
 - No crushing process
 - Gravity-fed vat filling
- **SURFACE AREA OF THE VINEYARD:** 73 hectares (180 acres)
- **VATTING TIME:** 23 days
- **OVERALL YIELD:** 31 hl/ha
- **YIELD FOR 1ST WINE:** 28 hl/ha
- **2025 VINTAGE BLEND OF FIRST WINE:**
 - Cabernet Sauvignon: 60%
 - Merlot: 35%
 - Petit Verdot: 5%
- **AGEING:**
 - 30% new barrels, 16 barrel toasting
 - 70% second fill barrels



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Château Prieuré-Lichine, certified High Environmental Value, is engaged in a sustainable certification procedure.