



PRODUCT SHEET

2025 VINTAGE

CHATEAU DU RETOUT

HAUT-MÉDOC



SME
SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL
DU VIN DE BORDEAUX

Contact :

Château du Retout
Hélène Soual-Kopp et Frédéric Soual
33460 Cussac-Fort-Médoc
Mob : +33 (0)6 98 47 42 80 / +33 (0)6 61 83 67 01
contact@chateau-du-retout.com
www.chateau-du-retout.com

Harvest dates:

The 10th and 11th of September 2025 for the Merlot

The 15th of September 2025 for the Petit Verdot

From the 17th to the 24th of September 2025 for the Cabernet Sauvignon

Total area: 30.31 ha

Average production of Château du Retout : 110 000 bottles

Production of Château du Retout 2025 : 78 000 bottles

Harvest: After picking, the separated berries are sorted twice at the cellar, first mechanically and then by hand. The grapes are vatted with **no addition of sulphur** and yeast inoculation is carried out when the vats are first filled, based on the principle of the bioprotection

Winemaking: Cold pre-fermentation maceration at 4°C for 6 to 10 days under blanket gas. Slow fermentation at temperatures below 26°C with 2 to 3 rack and return operations by gravity per day. Maceration under skins for 10 to 21 days at 28°C. The average period in vats is 21 to 32 days.

Maturing: Final blending takes place early, at the end of November, then the wine is put in barrels (25% new) in mid-December to age for a further 12 months.

The Retout 2025 blend: 70% Cabernet Sauvignon, 17% Petit Verdot, 13% Merlot,

Degree: 13.5 % by vol

Total acidity: 3.2 g/l H₂SO₄

PH: 3.7

Total polyphenol index: 67

Consultant oenologist: Boissenot team