

CHÂTEAU VILLEMAURINE

SAINT-ÉMILION GRAND CRU CLASSÉ

2025 VINTAGE



APPELLATION : Saint-Emilion Grand Cru Classé

VINTAGE : 2025

OWNER : Family LEFEVERE

VINEYARD : Locality : The Saint-Émilion plateau

Vineyard area : 8 ha

Area in production : 7.30ha

Soil type : Clay-limestone over asteria limestone

VINEYARD GRAPE COMPOSITION : Merlot : 85 %

Cabernet Franc : 10 %

Cabernet Sauvignon : 5 %

AVERAGE AGE OF WINES : 35 years

CULTURAL METHODS :

- Tilled soils.
- All the tasks during the green period are hand made (disbudding, thinning out the leaves).
- Responsible use of phytosanitary products in an environmental protection approach.
- Engaged in an environmental management system and HVE3 certified

HARVESTING TECHNIQUES: Hand-picking using small crates, double vibrating sorting table, manual and densimetric sorting, gravity flow vat filling.

HARVESTING DATES : By hand. From September 10 to 15 for the Merlots and on September 22 for the Cabernet Franc and Cabernet Sauvignon.

YIELD: 36hl/ha

TYPE OF VATS : temperature controlled stainless steel vats, of 68hl

WINE MAKING PROCESS : 28 days of vatting time, Pumping over, Pigeage and Malolactic fermentation in oak barrels.

AGEING : 50% new oak barrels, 30 % wooden casks & 20% second fill barrels

BLEND IN WINE : Merlot : 80 % - Cabernet Franc : 15%

Cabernet Sauvignon : 5%

ALCOHOL DEGREE : 14% Vol **pH :** 3.49

CHARACTERISTICS OF THE VINTAGE

The year 2025 was marked by a healthy spring followed by a summer of record-breaking temperatures, peaking with a mid-August heatwave. However, the vines' resilience and a tailored harvesting strategy made it possible to capture exceptional phenolic maturity without reaching excessive alcohol levels. As a result, 2025 has shaped wines that are powerful, precise, and resolutely contemporary, combining the structural density of great vintages meant for aging with immediate aromatic freshness. In this solar and early-ripening year, the limestone terroir acted as a true natural regulator, providing Merlot and Cabernet Franc with exceptional freshness and tension.

THE ESTATE

A 7-hectare jewel, the Château Villemaurine vineyard—a Grand Cru Classé—stands adjacent to the medieval town of Saint-Émilion. A true sanctuary, located exclusively on the heights of the asteriated limestone plateau, Villemaurine combines the incomparable qualities of a site steeped in history with a terroir of magnificent promise.

The vineyard's topography is gentle, forming a slight rise on its western side and a gently sloping plateau with a northern exposure to the east.

Soil tillage, the elimination of herbicides, and the winter planting of cereal cover crops help aerate the earth and foster microbial life. With its soil composed of a layer of clay over limestone, the vineyard benefits fully from the subsoil's natural water absorption, which stores moisture during rainy periods and redistributes it during dry spells.

The entire vinification and blending processes are supervised by Jean-Philippe Fort and Alexandre Bera (Rolland & Associés)

Château VILLEMAURINE

Lieu-dit Villemaurine
33330 Saint-Emilion - FRANCE

Tél : +33(0)557 744 730

www.villemaurine.com - contact@villemaurine.com

