CHÂTEAU LES TROIS CROIX

Famille Patrick Léon

2025 Vintage

***Certification*:** Château Les Trois Croix is certified HVE (High Value for Environment) level 3

***Budbreak*:** March 27th.

***Mid-flowering dates*:** May 28th for Merlot, and June 2nd for Cabernet Franc.

***Vineyard work*:** A first de-leafing by hand on the vine's eastern side was made on all parcels beginning from July 7 th to 16 th.

No Green-harvesting for quality and quantity was done.

***Harvest dates*:** Merlot and cabernet franc: from September 15th to the September 19th.
Manual picking in 10 kg crates.

Sorting of the harvest : Made in the cellar by hand and by densymetric sorting.

***Yield*:** 26 hl / hectare

***Vatting*:** from 17 to 23 days for the Merlot and cabernet franc
Daily partial and brief pumping-over.

***Grape varieties*:** 78 % Merlot
22 % Cabernet Franc

***Ageing*:** 27% new barrels 56% one-fill barrels 17 % in vats.

Analytical parameters : Alcohol level: 13,4 % pH: 3,61 Total acidity: 3,8

Château LES TROIS CROIX – Famille Patrick LEON - 33 126 FRONSAC – France - e-mail : lestroiscroix@aol.com
Tel : 05.57.84.32.09 - fax :05.57.84.34.03 Membre des Clubs : « Expression de Fronsac » - « Cercle Rive Droite »

The vintage in a few words :

The 2025 vintage was characterized from the beginning of the growing season by extreme precocity. Budbreak occurred five days earlier than average. This was due to an exceptionally mild end to winter. This early development continued throughout the spring thanks to favorable weather conditions.
By early May, we knew that the yield potential would be limited; the number of bunches per shoot was low: sometimes one or two bunches per shoot, and always small in size.
Flowering took place under good conditions and very homogeneously at the end of May. The summer was hot and dry, with a heat wave in early August. However, the water reserves accumulated in the spring allowed the vines to withstand the heat without suffering. This moderate stress led to rapid and uniform veraison. Although September was somewhat variable, it still allowed the grapes to reach excellent ripeness, particularly due to very low yields. The result in the cellar is highly positive, with very balanced wines, good tannic richness, and omnipresent fruit. In short, a vintage of great elegance and balance.

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