

# VINTAGE 2025

*Mixed weather but a promising vintage ...*

## \* The vine-growing campaign

The 2025 vintage is part of the tradition of early and sunny years, but, before all, it stands out by the promise of a balanced wine of good quality.

Winter was characterised by temperatures close to the seasonal normal ones with a slight excess of rainfall, together with an already rainy autumn, these conditions enabled the refilling of the soils with water which proved a crucial asset for the year to come.

The spring appeared to be particularly sunny, warm and with little rain which led to a slightly earlier bud burst and an active growth of the vine.

As soon as mid-May, the growth was 10 days earlier by comparison to the 10 previous years, making this 2025 vintage one of the earliest in the history of the Centre-Loire region.

Contrary to the 2024 vintage, the low amount of rain enabled a good sanitary condition of the vine with a light pressure from the mildew.

June started with a cool period, but ended with a heatwave which speeded up the growth of the vine, and consequently of the bloom, but unfortunately this led to more important blooming failure than the average, more particularly on the Sauvignon variety.

This year, May and June were the driest months of the last 15 years.

July gave an impression of higher contrasts : the first 10 days starting as in June and ending with heat.

Then came a cooler period with rain showers, thus reducing the early development of the vegetative cycle.

The ripening only started at the end of July for the Pinot Noir and on the first days of August for the Sauvignon.

However, with the rain coming late, we noticed a deficit in water leading to a significant loss in the production.

## \* The harvest

We start the harvesting campaign on 3rd September 2025.

At the tasting, the musts give a nice aromatic purity and freshness.

Despite the rain during the first week of September, our spirits are high with the promise of an excellent vintage to come !

## \* The first impressions of this vintage

**The white wines** offer notes of white fruit. Pear and white peach aromas stand out very clearly mixing smoothness and freshness.

The mouth is full and crunchy blending matter and elegance.

**The rosé wines** appear under generally strong colours.

Fruit aromas are dominant (blood orange, raspberry) but in harmony with a right vividness.

**The red wines** offer a beautiful intense colour, olfactory notes of small red fruits with notes of cherry and raspberry in particular. The mouth is fresh, resting on silky tannins.