

CHÂTEAU
DE

PEZ



2025

PERFECT PROPORTIONS.

No two vintages are alike. While 2025 will go down in memory as a hot, dry year, in Saint-Estèphe it was synonymous with balance and freshness. At Château de Pez, this year more than ever, our clay-rich subsoils played their role as regulators and keepers of water's memory, nourishing the vines with reserves accumulated during the mild spring. This protected the vines against the worst of the summer drought, leaving them free to express their full potential. Nature, in her infinite wisdom, concentrated her riches and gave us relatively small bunches of grapes, promising wines of elegant intensity. 2025 Château de Pez showcases a new facet of the estate. Like Janus, the god of gateways and passages, it is rooted in its heritage and turned towards the future. The duality of this vintage is fascinating: bearing the hallmarks of a sun-drenched season while also revealing the quiet strength and distinctive brilliance of its terroir.

Château de Pez: where power meets finesse.

— NICOLAS GLUMINEAU

THE WINE

YIELD	ALCOHOL	PH	PRESS WINES
38 HL/H	13% VOL.	3.6	7%

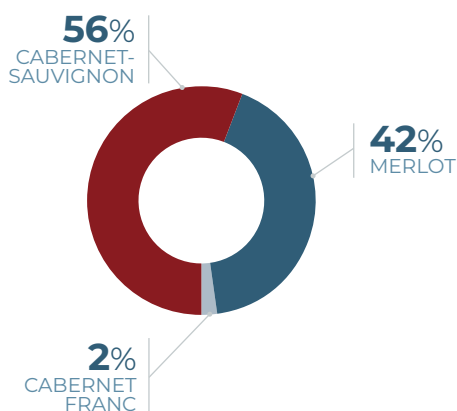
VINIFICATION

VINEYARD PLOTS VINIFICATION
WOODEN & CONICAL STAINLESS
STEEL VATS WITH
THERMOREGULATION

AGEING

OAK BARREL: **18** MONTHS
50% NEW OAK
LONG MEDIUM HEAT
EGG WHITE FINING

BLEND

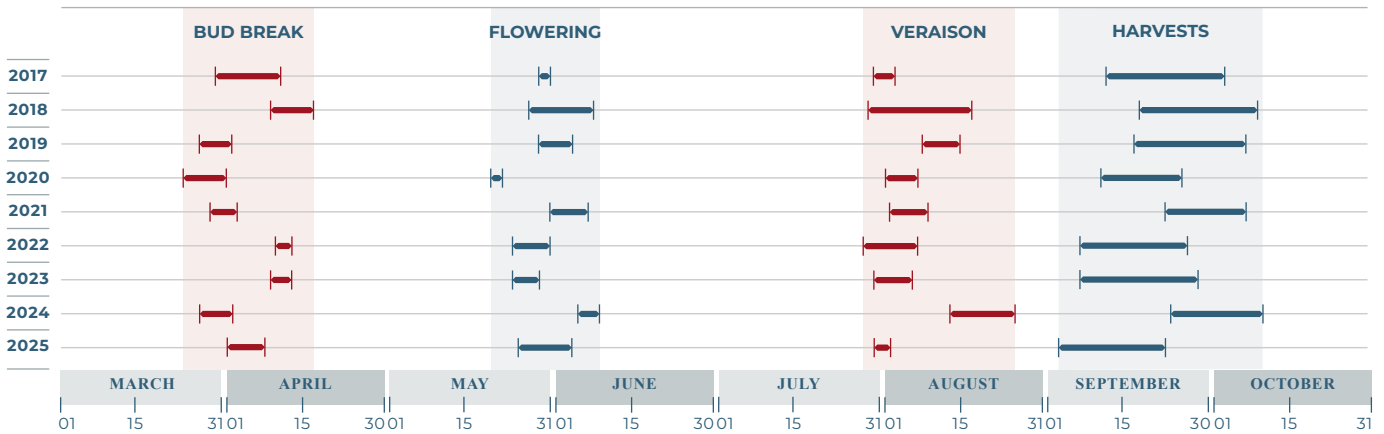


TASTING NOTES

As always, this 2025 Château de Pez boasts particularly expressive spicy and floral notes, reminiscent of a summer garden bathed in late afternoon sunshine. Fresh, almost honey-like aromas of magnolia and lemon verbena mingle with mesmerizing hints of lavender and rosewood on the nose, following through to a deep, chalky palate, almost mineral, yet also juicy and velvety, underpinned by melt-in-the-mouth tannins and blue fruit flavors, elegantly culminating in a mouthwatering, delicious finish.



THE VINTAGE



The 2025 vintage in Saint-Estèphe stands out for being well-balanced overall in terms of precipitation and temperatures, falling within the fifteen-year average. Generous showers during spring, combined with clay soils served as a natural regulator, allowing the vines to cope well with the summer drought. **BUD BREAK** began evenly in early April. **FLOWERING** occurred in late May in serene conditions despite the limited number of berries per bunch, reflecting the unsettled weather during floral initiation in spring 2024. **VERAISON** (color change) lasted from 30 July to 2 August, with ripening unfolding at a steady pace. The **HARVEST** stretched from 3 to 23 September 2025 under stable and beneficial weather conditions, resulting in healthy, ripe and homogeneous grapes.

THE VINEYARD

SURFACE AREA

42 HECTARES
IN PRODUCTION : 39 HA

SOIL COMPOSITION



DENSITY OF PLANTATION

8.000 VINES / HA

AVERAGE AGE OF THE VINEYARD

25 YEARS

VINEYARD MANAGEMENT

SUSTAINABLE VITICULTURE
WITH BIODYNAMIC PRACTICES

THE CLIMATE

