



CHATEAU PICHON LONGUEVILLE COMTESSE DE LALANDE

2025

OPPOSITES IN EQUILIBRIUM.

What if water was endowed with memory, and that memory was the key?

2025 was marked by a historic drought, but also a vintage shaped by the abundant rains of 2024. A year of dramatic contrasts, where the vines dug deep into the water reserves piled up in the previous season, offering an invaluable lesson in adaptation and equilibrium.

Faced with low yields and a raw material of undeniable power, our role was to gently guide the vintage to its rightful place. Fermentation in the spirit of infusion; a gentle caress rather than a firm press – elegance above all. The proof is in the glass: vibrant, alive. The Merlot is astonishingly soft and complex, making a fascinating match for the polished nobility and almost Cistercian refinement of the Cabernets. A wine with all the depth one would expect from a great Pauillac, bearing all the hallmarks of Comtesse. 2025 is like a gift imparted, a rare wine of effortless grace, sailing serenely into the future.

Because the best is yet to come!

— NICOLAS GLUMINEAU

THE WINE

YIELD	ALCOHOL	PH	PRESS WINES
24 HL/H	13% VOL.	3.7	15,1%

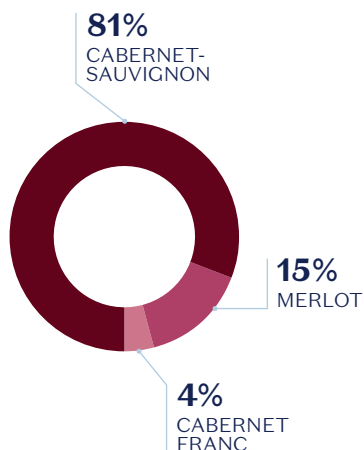
VINIFICATION

VINEYARD PLOTS VINIFICATION
VATTING BY GRAVITY
CONICAL STAINLESS STEEL VATS
WITH THERMOREGULATION

AGEING

OAK BARREL: **18 MONTHS**
65% NEW OAK
LONG MEDIUM HEAT
TRADITIONAL RACKING "À L'ESQUIVE"
EGG WHITE FINING

BLEND

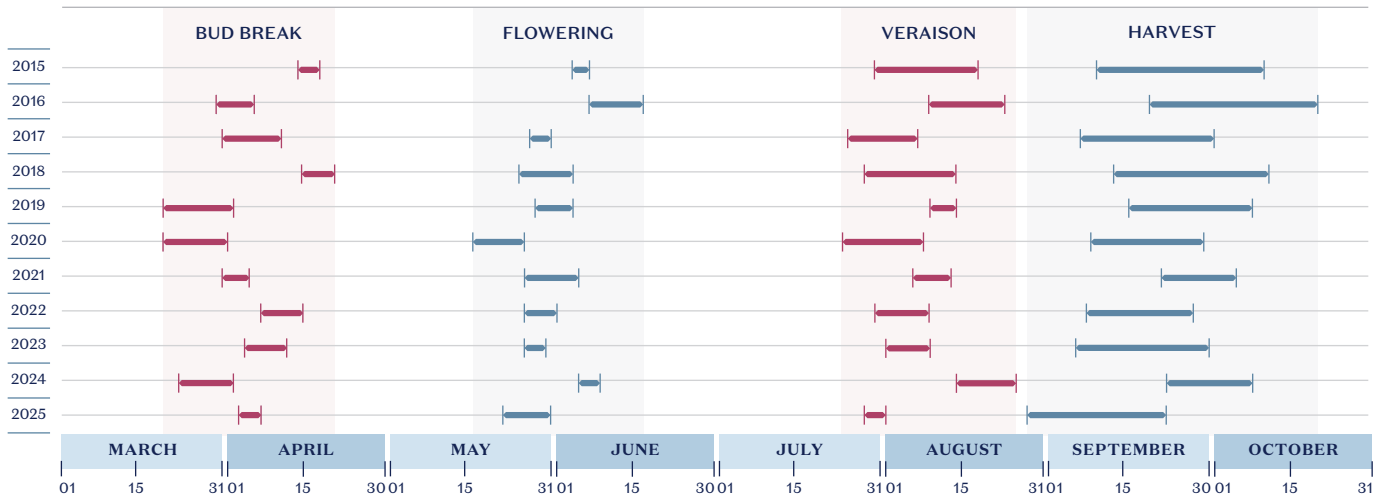


TASTING NOTES

Losing oneself in the pleasure of complex aromas... Notes of blackberry and blackcurrant predominate, giving way to earthy violet aromas, followed by hints of brown tobacco and black tea leaves, typical of the Pauillac terroir. What a spellbinding and overwhelming experience! Here we are immersed in a perfumer's workshop where top notes meet middle notes... The palate is lively, but also gentle and drawn-out. The long-lasting tannins, as soft as cashmere, appear to go on forever, oozing confidence and assertiveness as they navigate between Pauillac nobility and the elegant sensuality quintessential to Pichon Comtesse.



THE VINTAGE



BUD BREAK got off to an even start in early April, sustained by water reserves from the previous year which were still present in the soil. The dry spring allowed vine growth to unfold smoothly until **FLOWERING** occurred in late May – slightly earlier than in previous years. The summer determined the character of the vintage, with warm and very dry conditions and cumulative rainfall among the lowest in the twenty previous years. The number of berries per bunch, which was almost halved, reflects both the unsettled weather during floral initiation in spring 2024, and the drought of 2025 which significantly limited swelling. **VERAISON** (color change) was reached at the end of July and ripening quickly accelerated. The earliest **HARVEST** in the history of Pichon Comtesse began on 28 August. A new round of rainfall in late August proved to be a salvation, particularly for the Cabernet Sauvignon grapes, allowing each plot to be picked precisely when the berries reached phenolic maturity. The harvest lasted until 24 September. Despite a few rainy spells in September, the grapes remained in excellent condition.

THE VINEYARD

SURFACE AREA

114 HECTARES
IN PRODUCTION: **92** HECTARES

SOIL COMPOSITION



DENSITY OF PLANTATION

9.000 VINES / HECTARE

AVERAGE AGE OF THE VINEYARD

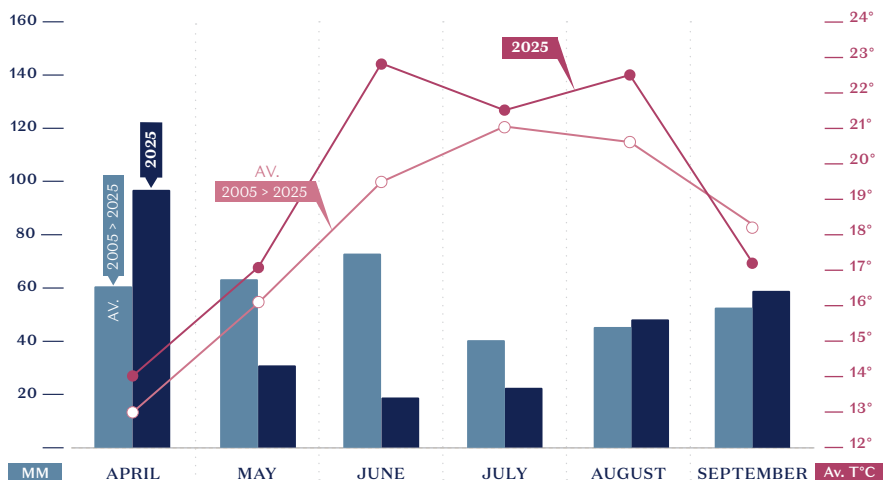
28 YEARS

VINEYARD MANAGEMENT

CONVERSION TO **ORGANIC FARMING**,
USE OF **BIODYNAMIC PREPARATIONS**
ON 85% OF THE VINEYARD.

THE CLIMATE

– PRECIPITATIONS VS. TEMPERATURES –



– ACCUMULATED PRECIPITATIONS VS AVERAGE TEMPERATURES (FROM APRIL TO SEPTEMBER) –

