

VIRGINIE DE VALANDRAUD

Saint-Émilion Grand Cru

▼
Primeur 2025

Virginie de Valandraud now reclaims its role as a true second wine, with a clearer, more focused selection exclusively sourced from the limestone plateau.

It draws on young vines from the Valandraud estate as well as parcels with strong classification potential on the Saint-Étienne-de-Lisse and Saint-Christophe-des-Bardes plateau, notably stretching from the Puyblanquet amphitheatre towards Rocheyron.

“ A vintage where natural balance and true subtlety reveal themselves through an evident simplicity. ”

Following a mild winter and ample water reserves, the growing season began early. The mild spring fostered steady and uniform growth. The hot, dry summer, marked by a high of 41.4°C on August 11, temporarily slowed the vines' activity. The return of more moderate temperatures and rain in late August reignited the grapes' ripening process. The red grape harvest began on September 9 and proceeded with the grapes in excellent condition.

In this hot vintage, the limestone plateau and north-facing slopes played a decisive role in the vineyard's balance. Vineyard management was adjusted to limit the impact of solar radiation and preserve the balance of the clusters: measured leaf removal, grass management, and natural foliage protection. The coolest plots played a central role in the blend.

Meticulously farmed in line with Valandraud's standards, the wine benefits from a precise aging in barrels and large casks, preserving fruit purity and overall balance.

Virginie de Valandraud 2025 shows a bright color, with pure, expressive fruit marked by crunchy red and black berries and delicate floral notes.

The palate is juicy and airy, with supple tannins and immediate approachability.



Terroir

Limestone plateau

Area harvested

10 hectares

Average age of the vines

30 years

Consultants

Paul-Marie Morillon for viticulture,
Jean-Philippe Fort et Alexandre
Béra for winemaking (Laboratoire
Rolland & Associés)

Blend

90 % Merlot,
5 % Cabernet Franc,
5 % Cabernet Sauvignon

Ageing

90 % in new barrels and 10 % aged
in wooden casks – 18 months

Harvest 09/09 – 23/09

Production 40 000 bottles

Alcohol degree 13,5 %

pH 3,50