



TECHNICAL SHEET CHÂTEAU DE PRESSAC 2025 / CHATEAU TOUR DE PRESSAC 2025

Vineyard :

- **Surface area in production in 2025** : 39.7315 ha
- **2025 Production** : 927,40 hl

Sustainable culture, sexual confusion, ploughing of the soil, debudding, deleafing, thinning out of the vines.

Date of picking :

- **Malbec** : 09/16
- **Merlots** : from 09/11 to 09/19
- **Cabernets-Francs** : from 09/23 to 09/24
- **Cabernets-Sauvignons** : 10/11
- **Carménères** : 09/24
- **Petit Verdot** : 09/24

Picking by hand in small crates, double sorting (vibrating table, Tribaie (density) and Qualibaie (size)), gravitational sorting, 20 % whole bunch (undestemmed, uncrushed), « remontages doux » (smooth pumping over), long vatting (17 to 24 days in 2025), malolactic fermentation partly made in new barrels.

2025 vintage production :

● Château de Pressac - Saint Emilion Grand Cru Classé:

Anticipated blend:

- 71.0 % Merlot
- 17.0 % Cabernet-Franc
- 7.0 % Cabernet-Sauvignon
- 2.0 % Malbec (Noir de Pressac)
- 1.5 % Carménère
- 1.5 % Petit Verdot

Quantity : around 91400 bottles (7616 cases)

Ageing 16 to 18 months : 91 % in barrels of which 40 % new (63 % 225 l and 28 % 500 l), 9 % amphoras

● Château Tour de PRESSAC - Saint Emilion Grand Cru (second wine)

Anticipated blend:

- 85% Merlot
- 5 % Cabernet-Franc
- 5% Cabernet-Sauvignon
- 2% Malbec (Noir de Pressac)
- 2% Carménère
- 1% Petit Verdot

Quantity : around 28900 bottles (2408 cases)

Ageing 16 to 18 months : 100 % in barrels of which 15 % new (84 % 225 l and 16 % 500 l),

JEAN-FRANÇOIS ET DOMINIQUE QUENIN



- **Pressac de Pressac - Saint Emilion Grand Cru (3rd wine)**

Anticipated blend :

100.0 % Malbec (Noir de Pressac)

Ageing 20 à 24 months : 100 % new barrels of 500 l

Quantity : around 1300 bottles

- **La Rosée du Château de Pressac - Bordeaux Rosé –**

Anticipated blend :

1/3 Malbec

1/3 Merlot

1/3 Cabernet Franc

Vinified and aged in 500 l new acacia barrels

Quantity : 1926 bottles