

GRAND CRU CLASSÉ EN 1855



# CHÂTEAU NAIRAC

## Barsac

## VINTAGE 2025 - Primeurs



### CLIMATE

At Château Nairac, nature offered a confluence of rare conditions, perfectly suited for maximum concentration. By mid-September, the grapes had reached ideal ripeness and pristine sanitary health. The onset of noble rot was exceptionally successful: the essential early-September rains were immediately followed by an extended, remarkable period of dry winds and brilliant sunshine.

The harvest was completed in just two tries over a very short window, reflecting the homogeneity and density achieved by the Botrytis: The first trie, conducted on October 3rd, targeted the earliest and most intensely botrytized clusters. This initial pass yielded musts of already impressive density, establishing the vintage's rich and powerful foundation. The second and final trie took place on October 9th, isolating the very quintessence of the vineyard. These berries form the dense, profound core of the 2025 vintage.

### VINIFICATION & AGEING

#### VINIFICATION

The harvest is brought to the winery, partly in crates. Pressing is tailored to each selection and plot. Fermentation is initiated in small stainless steel tanks. The must is then transferred during fermentation to French oak barrels (30% new).

#### AGEING

After fermentation and fortification, we proceed with racking for transfer to the aging cellar. Aging in barrels, 30% new.

### PRODUCTION

#### HARVEST

Hand-harvested in successive passes during the first week of October

#### BLEND

**100%** Sémillon

**ALCOHOL:** 13.0%

**RESIDUAL SUGAR:** 175 g/L

**pH:** 3.9

### TASTING COMMENT

The 2025 vintage is distinguished by its concentration and textural opulence. On the palate, it commands with exceptional power and density, underpinned by the hallmark acidity of the Barsac terroir. This is a vintage of profound liqueur.



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*Inséparable d'une Culture*

### THE ESTATE

OWNER

Tari-Heeter Family

AGRICULTURAL HOLDER

Helfrich Family

OENOLOGIST CONSULTANT

**Valérie Lavigne**

TECHNICAL MANAGER

Vincent Cachau

OPERATIONS MANAGER

Pietro Pastore

### THE VINEYARD

TOTAL AREA

**13** Ha

AREA IN PRODUCTION

**10** Ha

GRAPE VARIETIES

**70%** Sémillon, **30%** Sauvignon

PLANTING DENSITY

**7142** vines/Ha

AVERAGE AGE OF THE VINES

**40** years

TERROIR

2/3 silica-silt gravel, sand, red clay  
1/3 clay-limestone with asteria

