

CHÂTEAU DU DOMAINE DE L'ÉGLISE 2025 POMEROL

LEVEL 3 HIGH ENVIRONMENTAL
VALUE CERTIFICATION



CHATEAU
du
DOMAINE DE L'ÉGLISE
Pomerol



TASTING

"The colour is deep, with a purple-red hue. The nose is intense and very delicate, combining black fruit aromas—blackberries and redcurrants—with sweeter notes of cardamom and cocoa. On the palate, the wine shows remarkable softness. The smooth attack evolves into a dense and seamless texture, with great freshness and lift. This refreshing and highly appetising sensation lingers on the finish." Valérie Lavigne, Axel Marchal, & Thomas Duclos, consulting oenologists

BLEND

98%
MERLOT

2%
CABERNET
FRANC

AGRONOMIC YEAR



VINIFICATION

After the harvest, the grapes are crushed and then fermented in temperature-controlled stainless steel vats for around four weeks. The process begins with a pre-fermentation maceration to enhance aromatic expression, followed by alcoholic fermentation. Depending on the vintage, a post-fermentation maceration may be carried out to refine the tannins. After run-off and pressing, the wines undergo malolactic fermentation in both vats and barrels, bringing softness and stability. Finally, the wine is aged in French oak barrels for 16 to 18 months, with 52% new oak.

2025 VINTAGE: A PERFECT BALANCE BETWEEN EARLY RIPENING AND FRESHNESS

The 2025 vintage is shaping up to be outstanding, marked by a mild and dry winter that allowed winter work to be carried out under excellent conditions.

Following an early and even budburst, the spring—both mild and dry—helped limit disease pressure.

Flowering, early and rapid, took place at the end of May under favourable climatic conditions.

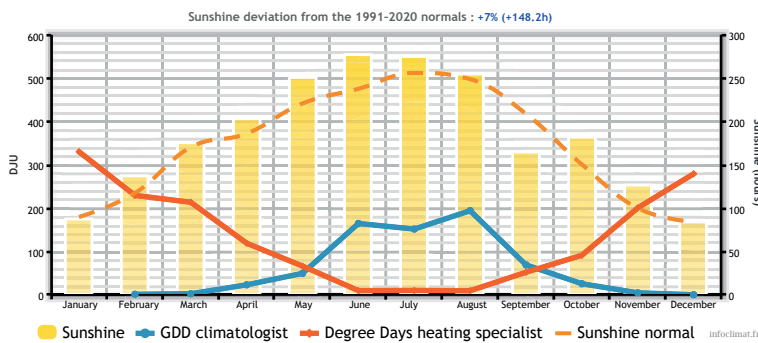
The summer, characterised by a significant water deficit, promoted an equally early and uniform veraison. Hot and dry conditions persisted until mid-August, before giving way to strong diurnal temperature variations, ideal for perfecting grape ripeness.

Harvesting, extremely early and beginning in the very first days of September, took place under very favourable conditions.

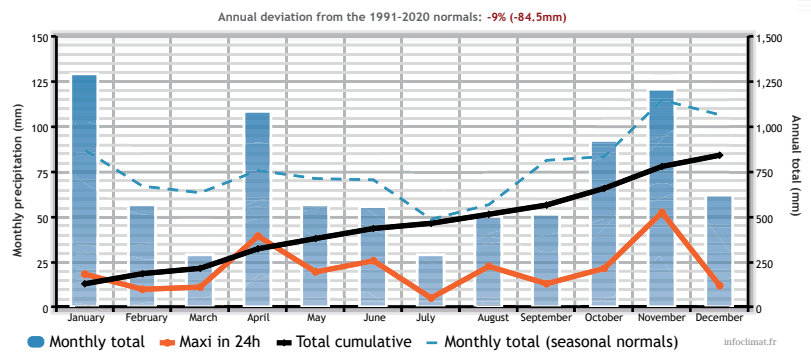
Vinification, carried out with a focus on freshness, has resulted in a wine with vibrant fruit, a deep colour, a beautiful freshness on the palate, and a long aromatic persistence.

2025: A VINTAGE SHAPED BY CLIMATIC BALANCE

MONTHLY SUNSHINE



MONTHLY RAINFALL



AVERAGE THERMAL AMPLITUDE

