



2025

High five!

The 2025 vintage ranks among the earliest since 1989.

Winter was marked by a contrasted distribution of rainfall, alternating between dry periods and a wet January, ensuring sufficient water reserves. The absence of frost or hail, combined with mild temperatures, encouraged a uniform budbreak around 25 March, marking the start of an early and promising growing cycle.

The warm and generally dry spring favored rapid and steady vine growth under very good sanitary conditions. Flowering was rapid and homogeneous, allowing for regular fruit set. The first year of production suggests moderate yields.

Summer settled in under persistently warm conditions, marked by two successive heatwaves. Veraison began in the first half of July. Late August proved to be a pivotal stage in the growing cycle. Timely rainfall helped alleviate water stress, moderate sugar accumulation and preserve acidity, restoring favourable physiological conditions and allowing the final phase of ripening to proceed calmly, without excess or imbalance.

Harvest took place according to an advanced schedule, from 27 August to 3 September. Once in the winery, the berries followed two distinct vinification processes depending on their variety and quality: direct pressing or pressing after a cold maceration, under inert gas to prevent oxidation. Fermentations at low temperatures are carried out one third in one-year-old barrels, one third in stainless steel vats, and one third in amphorae, before ageing on lees for six months, with regular bâtonnage.

"With a bright colour and subtle greenish highlights, Château Ormes de Pez Blanc 2025 reveals an intense and generous nose. The palate expresses aromas of white-fleshed fruits, accompanied by delicate floral notes and lifted by a hint of white pepper. A fresh, fruity and vibrant wine."

Nicolas Labenne, Technical Director, March 2026

APPELLATION
Médoc Blanc

SURFACE
4 hectares

TERROIR (SOIL)
Slightly clayey gravel
over a limestone subsoil

HARVEST
27th August - 3rd September

AGEING
1/3 in one-year-old barrels
1/3 in stainless steel vats
1/3 in amphorae

BLEND
55% Sauvignon Blanc
45% Sémillon

ANALYSES
Acidity: 4,1 g/L d'H₂SO₄
Alcohol: 13,2% vol.
pH: 3,16

