



CHÂTEAU
BASTOR-LAMONTAGNE
NATURELLEMENT SAUTERNES



MILLÉSIME 2025

Nothing without faith, “NIL SINE FIDE”

Château Bastor-Lamontagne is located in the municipality of Preignac, one of the five villages of the appellation. The 52-hectare vineyard extends in one piece around the 18th century castle. The Helfrich family has been the proud owner since 2018. The biodiversity of the site is exceptional with its forests, acacia woods, park, vineyards, and the Ciron river. The delicacy of the acacia flower scent is found in the bouquet of Château Bastor-Lamontagne but also in the honey produced by our bees.

CLIMATE

At Château Bastor-Lamontagne, a dry and warm August facilitated rapid grape ripening. The rainfall essential for the onset of Botrytis arrived in early September, immediately followed by an ideal spell of dry, sunny weather. This synergy allowed for a swift, uniform, and perfectly controlled development of noble rot. Consequently, the vintage benefited from early concentration while fully preserving its purity.

The harvest was conducted in three rapid and targeted tries, reflecting the speed of concentration. The first trie, carried out between September 18th and 22nd, harvested the initial berries reaching perfect botrytis. Defined by great purity and vibrant acidity, these grapes provide the final wine's freshness and brilliance. The second and third tries took place under near-perfect weather conditions between September 29th and October 11th, yielding fruit of remarkable richness.

VINIFICATION & AGEING

VINIFICATION

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

AGEING

30% is aged in new barrels

Alcohol: **13,5 %** Residual sugar : **160 g/L** PH : **3,8**

BLEND

83% Sémillon, **17%** Sauvignon

HARVEST

Hand-harvested in successive passes from September 18 to October 21

TASTING COMMENTS

The 2025 vintage is characterized by high concentration paired with great aromatic precision. Its power is perfectly harnessed by a preserved acidity, offering a vibrant balance and remarkable length on the palate.



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THE ESTATE

OWNER

Helfrich Family

OENOLOGIST CONSULTANT

Valérie Lavigne

TECHNICAL MANAGER

Vincent Cachau

EXPLOITATION MANAGER

Pietro Pastore

THE VINEYARD

SURFACE AREA

47 Ha

Surface area in production

41 Ha

Grape varieties

76% Sémillon

21% Sauvignon Blanc

3% Sauvignon Gris

Average density

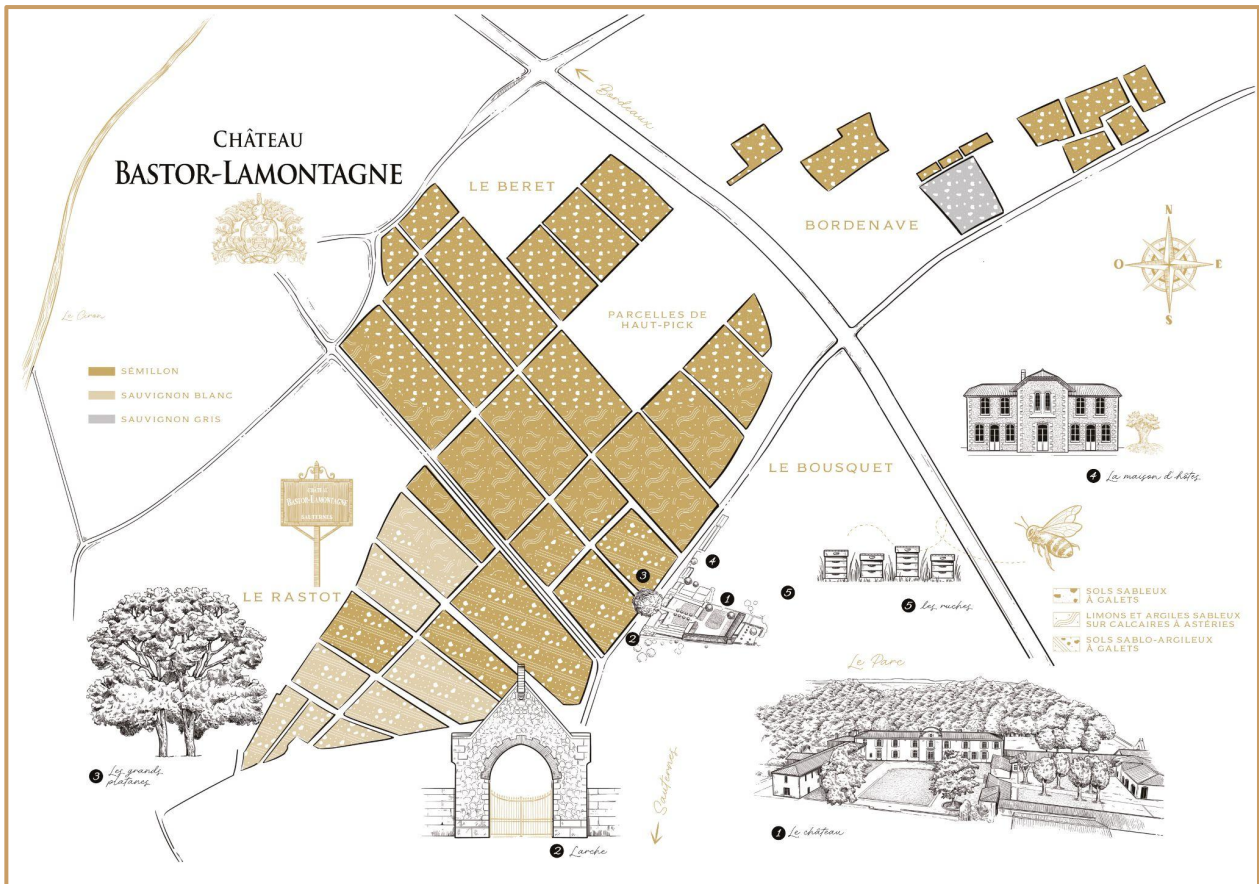
7142 vines/Ha

Average age of vines

30 years

Terroir

Sandy-gravelly, clay-limestone



Vineyard parcels of the Château