



CHÂTEAU
Kirwan

GRAND CRU CLASSÉ EN 1855
MARGAUX

2025

11 *days of harvest*
sept 9-20

25 *hl/ha*

IPT: 68

pH: 3.50

Alc 13,5%



63% *Cabernet Sauvignon*

25% *Merlot*

7% *Cabernet Franc*

4% *Petit Verdot*

1% *Carménère*

blending carried out on February 23, 2025

2025 : a major Big Five

2025 was a dry, hot, and premature year, yet it produced a surprisingly fresh vintage.

Following a relatively mild and dry winter in February and March, **budbreak is rapid and uniform.**

In April, the mild weather and rain were such that the **vines grew rapidly.** **Warm, dry weather** since late April led to early, **fast and uniform flowering.**

A prolonged water shortage then set in, raising concerns about yield perspectives. We witnessed a very uniform and early onset of ripening in July - it is very rare for ripening to be complete at this stage of summer. Therefor we expected a very early harvest starting in beginning of September.

Small berries but highly concentrated

There is no doubt about the quality of the grapes, but the quantity falls short. While the number of **clusters** is normal, they **are small, and the berries are struggling to grow due to the drought and the heatwave in August** (14 consecutive days above 30°C between August 4 and 17). We are observing and measuring **berries that are even smaller than in 2022** - which was already of very small size. On the other hand, the **grapes are accumulating phenolic compounds, offering significant potential for colour and tannins.**

The ripening of the skins and tannins progresses at the same time as sugar levels and acidity, without the gap that is usually observed.

Beneficial rains between August 29 and September 11 will halt the reduction in berry size and concentration, while keeping sugar levels at an acceptable level.

The symphony of grape varieties

The harvest took place under excellent conditions between September 9 and 20. The potential alcohol content and acidity were just perfect. The ripening of our five grape varieties progressed smoothly, allowing us to harvest them one after another without pause in between.

The maceration period took 20 days during which both alcoholic and malolactic fermentations happened as usual at the same time.

Then, the wine was directly runned off into barrels (35% new) in September.

Tasting: Rich, bright and refined

The 2025 vintage joins the long list of the “Big Five.” It differs, however, from the 2015 or 2005 vintages in its freshness. Less sunny than 2015, less extracted than 2005, it also appears richer, with remarkable purity and aromatic brilliance. The 2025 is rich while remaining exceptionally refined. There is no doubt at this stage that it deserves a long aging in barrels.

Philippe Delfaut,
General Manager
March 2026



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digital info vintage 2025



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