

# CHÂTEAU TROTTEVIEILLE 2025

## 1ER GRAND CRU CLASSÉ

### SAINT-ÉMILION GRAND CRU

LEVEL 3 HIGH ENVIRONMENTAL  
VALUE CERTIFICATION



## CHATEAU TROTTEVIEILLE

*Premier Grand-Cru Classé*

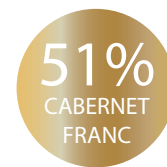
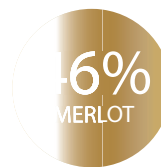
*Saint-Émilion Grand Cru*



### TASTING

*“The color shows a very beautiful intensity. The striking freshness and aromatic complexity of this Trottevieille 2025 captivate us instantly. The delicacy of peony, smoky, and cocoa notes blends with richer flavors of blackcurrant and blueberry. A distinctive expression of a great Saint-Émilion from the limestone plateau! On the palate, it fully lives up to its promise. The attack is smooth, with a very pleasant freshness. It develops into a dense, crunchy texture that extends into a powerful, velvety, and a flavorful finish. A truly great Trottevieille.”* Valérie Lavigne, Axel Marchal & Thomas Duclos, consulting oenologists

### BLEND



### VINIFICATION

Each vineyard parcel is vinified separately to ensure optimal traceability, with a cold pre-fermentation maceration, a low-temperature alcoholic fermentation, followed by a warm post-fermentation maceration depending on tasting. Malolactic fermentation takes place in tanks or barrels. The wine is then aged in new French oak barrels (100% for the Grand Vin) before the final blending.

# 2025 VINTAGE: A PERFECT BALANCE BETWEEN EARLY RIPENING AND FRESHNESS

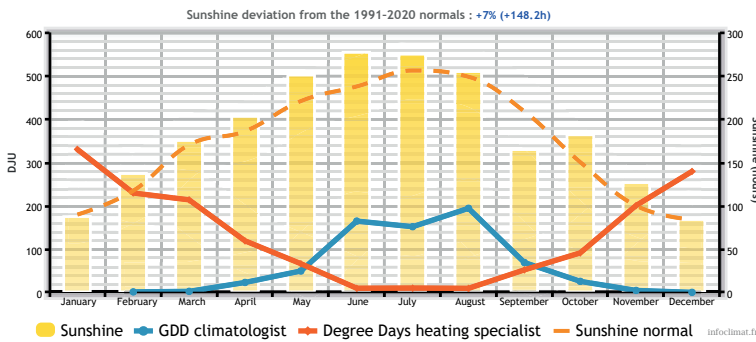
The 2025 vintage is shaping up to be outstanding, marked by a mild and dry winter that allowed winter work to be carried out under excellent conditions. Following an early and even budburst, the spring—both mild and dry—helped limit disease pressure. Flowering, early and rapid, took place at the end 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.

## AGRONOMIC YEAR

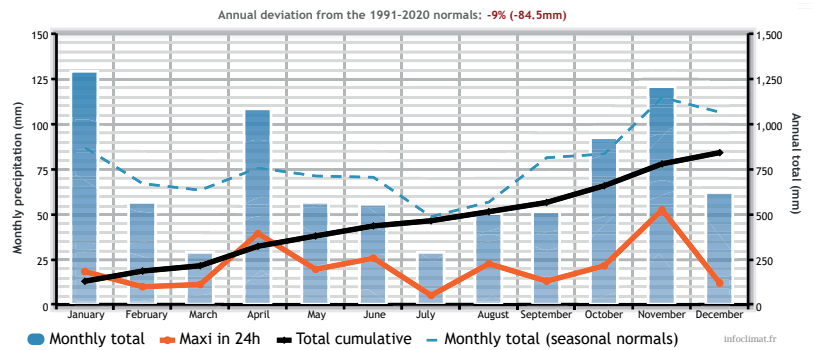


## 2025: A VINTAGE SHAPED BY CLIMATIC BALANCE

### MONTHLY SUNSHINE



### MONTHLY RAINFALL



### AVERAGE THERMAL AMPLITUDE

