



2025

*Primeurs*

# 2025 en primeurs

*This was the year when...* water gave us a reminder of what truly matters. Water is the foundation of terroir. Winter brought plenty of rain, concentrated in some places more than others. There was just enough cold weather, no extremes, and when that passed, the vines understood it was time to start the growth cycle again. Budbreak began in late March and no late-frost warnings were reported. Spring was relatively mild. Rain fell regularly until mid-May. Vine growth was oceanic and familiar, its cycle consistent.

Then drought set in, bringing 80-90 days with no precipitation at all. The dry spell hit the youngest vines hardest, as well as certain vineyard areas. The plants adapted. Berries were smaller. There were signs of concentration. But in the scorching heat of summer days, the vines went dormant, closed their stomata, and photosynthesis slowed. Without water, there would be no sugar, and no increase in potential alcohol. That was the most significant impact on the vintage, more even than the late August rains.

Following a rainy spell in September, the harvest was straightforward and efficient. And more rain fell throughout the month. The wines have a fresh, dense texture, with well-defined yet measured tannins. Through a careful selection of oak types and light-to-medium toast levels, barrel maturation aimed to bring vibrancy and energy to the wine, sustaining a finely tuned balanced that hovers on the edge of freshness.

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## C DES CARMES HAUT-BRION

Fresh black fruit,  
including blackcurrant and elderberry.  
Green and leafy,  
verging on dried mint.  
A pronounced silky mouthfeel.  
Round and full,  
underscored by lively, lingering  
tannins.  
Then come the graphite notes, black spices.  
Intoxicating incense.

*Harvest dates:* 3–19 September 2025  
*Whole bunches:* 30%  
*Blend:* 60% Cabernet Sauvignon, 39% Merlot,  
1% Petit Verdot  
*Analysis:* 12.5% alc. vol. - pH 3.61  
*Ageing (in progress):* 25% new barrels,  
50% vats of 30hl, 25% amphoras.

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## CHÂTEAU LES CARMES HAUT-BRION

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Blackberries, ripe for picking.  
Flowers that carry the taste of the earth.  
Saline aromas and the blackness of cuttlefish ink.  
Smoky nuances,  
a mingling of cardamom and sandalwood.  
A roundness that takes shape, turns,  
glows,  
persists.  
A velvety texture.  
Nostalgic echoes of rosewater.

*Harvest dates:* 7–19 September 2025  
*Whole bunches:* 65%  
*Blend:* 54% Cabernet Franc, 29% Cabernet  
Sauvignon, 17% Merlot  
*Analysis:* 13% alc. vol. - pH 3.59  
*Ageing (in progress):* 70% new barrels,  
19% vats of 18hl, 11% amphoras.

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*Water. Fragile. Precious.* That which circulates within all beings, making life possible, visible and invisible. Look at it, feel it, celebrate it: with time, it shapes the living world. They say the vine expresses the soil; it shares insight about where it grows. The vine tells the story of water in how it grows, its resilience, and the taste of its fruit; it carries the imprint of the water that surrounds it. Deep water, surface water, humidity in the air, light rain, fleeting puddles, eroding streams, absorbent rocks, morning mists. Vines have developed a thousand strategies to capture this resource. When observed, its constant preoccupation with water is clear. The water inside it expresses life and depicts our landscapes.

*After discussions around a tasting with Guillaume Pouthier and Guillaume Deschepper. Primeur samples\_February 2026.*