



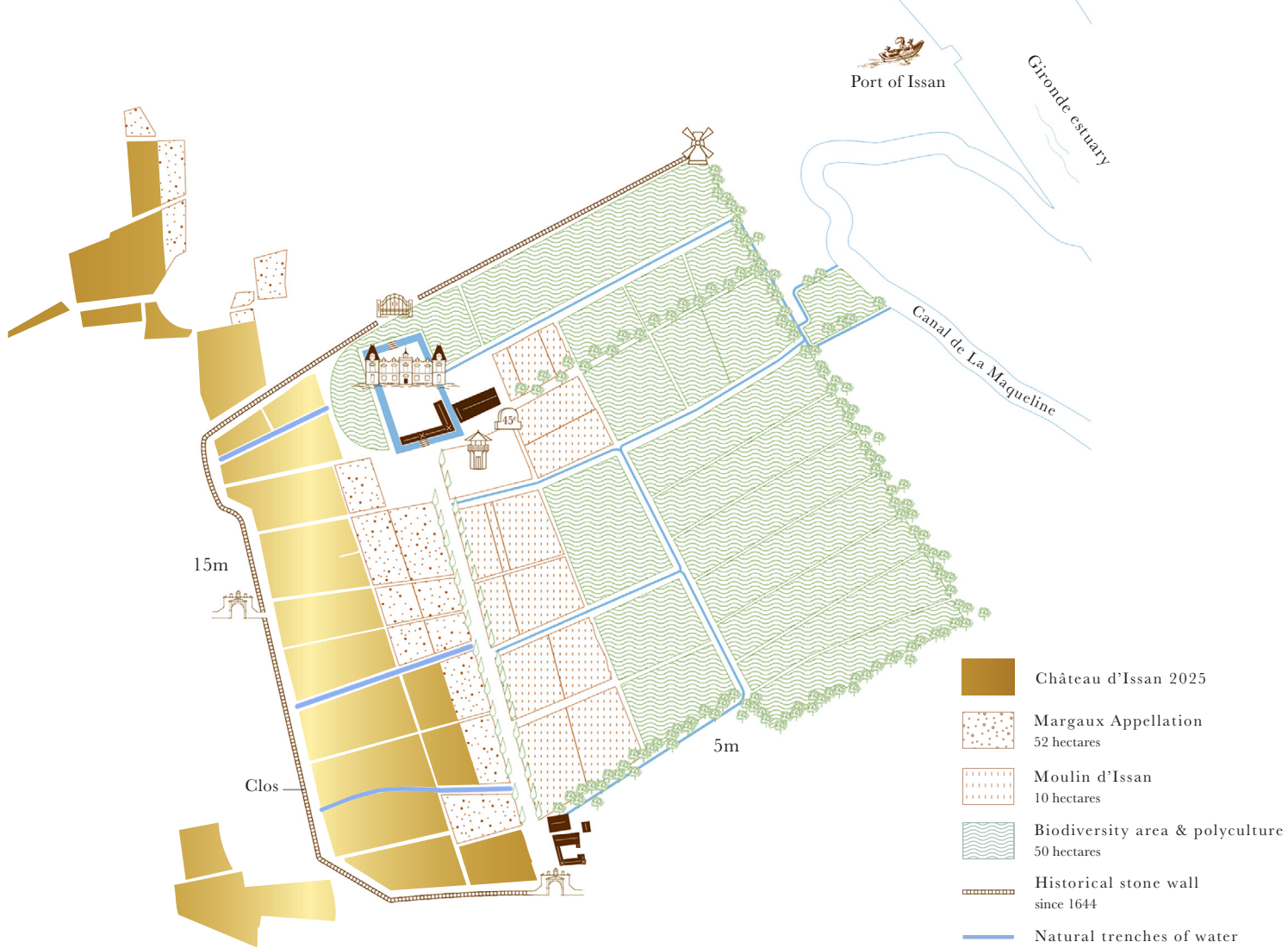
REGUM MENSIS ARIS QUE DEORUM



CHATEAU d'ISSAN
MARGAUX

20
25

Anniversary
Vintage



Port of Issan

Gironde estuary

Canal de La Maqueline

15m

Clos

5m

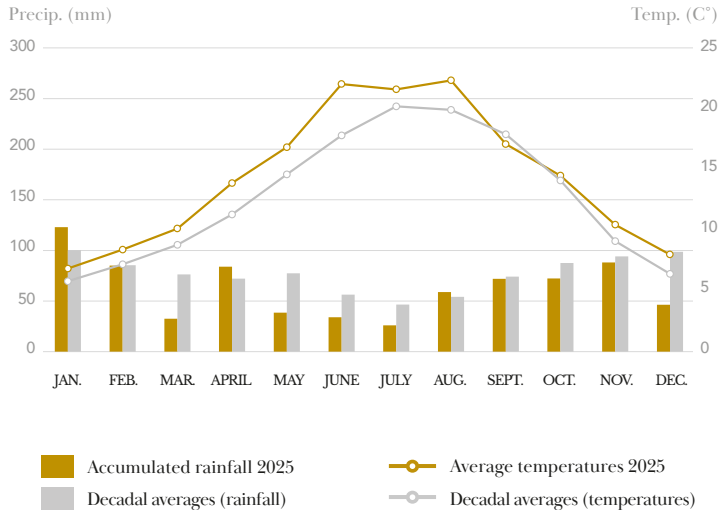
- Château d'Issan 2025
- Margaux Appellation
52 hectares
- Moulin d'Issan
10 hectares
- Biodiversity area & polyculture
50 hectares
- Historical stone wall
since 1644
- Natural trenches of water



Grand Cru Classé en 1855
CHATEAU D'ISSAN
 MARGAUX

TEMPERATURES AND PRECIPITATIONS LEVELS IN MARGAUX IN 2025

Comparison of temperatures and rainfall with normal values.



HARVEST

Merlot : From 11th September to 17th September

Cabernet Sauvignon : From 17th September to 23rd September

Cabernet Franc : 18th September

Petit Verdot : 18th September

Malbec : 18th September

BLENDS	CH. D'ISSAN	BLASON D'ISSAN
Cabernet Sauvignon	64%	65%
Merlot	30%	32%
Cabernet Franc	2%	-
Malbec	2%	-
Petit Verdot	2%	3%
New barrels	50%	35%
CHEMICAL PROPERTIES	CH. D'ISSAN	BLASON D'ISSAN
% Alcohol	13.73	13.77
Acidity (g/l)	3.80	3.80
pH	3.63	3.48
TPI	75	70

A radiant, precise and vibrant vintage

The 2025 vintage promises to be an **exceptional year**: a warm, dry summer provided ideal conditions, allowing for an early harvest of **remarkable quality**.

The vegetative cycle unfolded with **great regularity**: budbreak on March 30, even flowering on May 29, followed by mid-veraison on July 28. This harmonious progression allowed the vines to develop steadily, without excessive stress.

Thanks to the soil's natural ability to preserve freshness, the vines endured the summer with serenity. The slow and even ripening of the berries has produced **wines of great purity**, whose **aromatic expression** shines with clarity, supported by **elegant tension and refined depth**.

A handcrafted harvest and vinification

The harvest was carried out entirely by hand, parcel by parcel, across the estate's **68 hectares** of vineyards. Ten days were required to pick each plot at its optimal stage of ripeness, with the utmost **respect for the integrity of the fruit**.

A particularly rigorous sorting process — both manual and optical — ensured a **precise and demanding selection of berries**, guaranteeing **impeccable quality** from the moment the grapes entered the vat room.

In our 53 temperature-controlled stainless-steel vats, each parcel is **vinified separately** with **meticulous attention**: carefully controlled temperatures, gentle pump-overs, and daily tastings.

This bespoke method brings out the full identity of the terroir, **gently drawing out colour, texture and aromas**.

2025 : an anniversary vintage, a signature

This year celebrates the **80th anniversary of the Cruse family at Château d'Issan**.

The blending tasting took place on January 14 in the presence of Éric Boissenot, consulting oenologist, alongside the technical team.

The 2025 vintage shows **remarkable balance**, with an alcohol level of 13.73% vol. and an elegant, well-defined tannic structure, driven by fully achieved phenolic ripeness.

The result is a **harmonious wine** combining concentration, finesse and controlled power. A wine of character, built for ageing, yet already **irresistibly appealing in its youth**.

