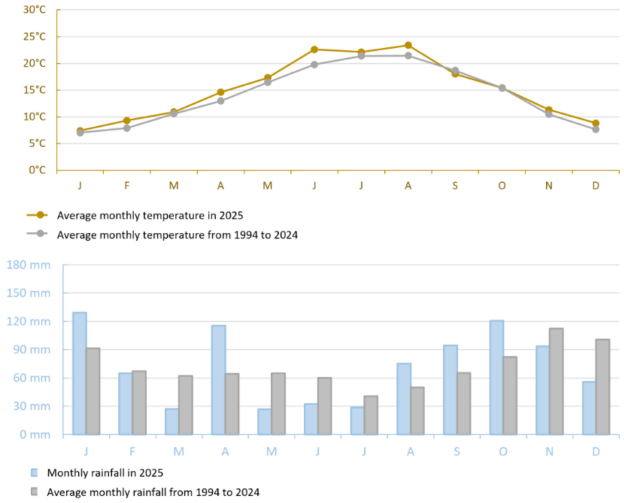
Aile d'Argent

VINTAGE **2025**

CLIMATIC CONDITIONS

A mild winter with lower-than-average rainfall warmed the soil, so that budbreak arrived a few days earlier than usual in late March. In a particularly wet early spring, aggregate rainfall in April was 80% higher than the average for the last 30 years, while temperatures also remained above average. Summer weather arrived in May and lasted until the end of August, spurring vegetation growth and rapid, even flowering. Water stress was significant but not excessive and, following a more temperate spell in the second half of July, favoured very rapid, trouble-free veraison. Above-average temperatures in August were accompanied by a shortage of rain in the first three weeks of the month. The grapes, especially the white varieties, ripened quickly in the hot and dry weather: berry tastings confirmed that they had reached optimum ripeness much sooner than usual. Picking started on 19 August, 13 days earlier than the average for the last ten years and the earliest ever for Aile d'Argent, to preserve fresh aromas and flavours and the balance of the future wines.





VINEYARD

Surface in production	9 ha (22 acres)
Average age	14 years
Types of soil	Sandy gravel and clay-limestone

MATURING

New barrels	45%
Duration	9 months

VEGETATION CYCLE

BUDBREAK
5 April

FLOWERING
24 to 29 May

VERAISON
23 to 29 July

HARVEST

19 to 28 August

VARIETAL MIX

Sauvignon Blanc	63%
Sémillon	29%
Sauvignon Gris	7%
Muscadelle	1%

TECHNICAL INFORMATION

Alcohol by volume	13.6%
pH	3.13
Malolactic fermentation	0%

TASTING NOTES

Aile d'Argent 2025 reflects the ripeness of the vintage. The grapes, picked replete with sunshine in late August, bring white stone fruit aromas enhanced by fully expressed floral notes. The wine is full, round and generous, with a hint of citrus zest on the finish to give it a slightly acidulated cast that confers perfect balance and lift.