Château Mont Pérat Rouge
Vintage 2025 - Primeurs



Terroir
Château Mont-Pérat is located on the hills of Capian, in the heart of the Côtes de Bordeaux, along the Garonne River. This magnificent single-plot site consists of four very steep and well-drained hills (up to 22%), featuring a mix of various soil types and orientations.
The red vines are oriented towards the south and west to benefit from long sunny days, on gravel veins and limestone soils that express both the softness and strength of this unique site.
The vineyard is planted at a density of 5,500 vines per hectare. Soil management, gentle pruning, flat cane training, followed by head debudding, allow for the natural production of only eight clusters per vine.

Grape Varieties: 80 % Merlot, 20 % Cabernet franc
Yield: 27 hl/ha
Production: 80,000 bottles
Aging: 100% in barrels (2-3-4-5 wines)
Estimated alcohol: 14%
Estimated pH: 3.65

Vintage 2025
A great vintage, hot and early, marked by very low yields. Spared from spring frost, the year was relatively easy in terms of disease pressure. However, a hailstorm in mid-June severely reduced the 2025 harvest, compounded by a hot and dry summer. Early in the season, we decided not to leaf-strip the vines, keeping the grapes “cool” for as long as possible. A choice that proved rewarding later on.
Red grapes are harvested from September 5 to September 25. The berries are the smallest we have ever seen, with very thick skins and a perfectly healthy harvest. We choose to vinify the grapes whole, using gravity. Juices ferment at around 21 °C, with gentle extraction. The color emerges within the first hours of maceration. The cuves macerate for several weeks before being transferred to barrels, where the wines undergo a long aging in oak casks.
Blending will take place in June 2027 in concrete tanks, before bottling in September 2027. An exceptional vintage for its purity and silky tannins. A trilogy alongside 2020 and 2022, but with even greater concentration. Harvest conditions that we are beginning to truly appreciate...







DESPAGNE
Maison Familiale à Naujan & Postiac

"Humbled by nature that guides us, we follow and listen its rhythm so that each move is carried out at the right place and the right time".