# CHÂTEAU BEAUSÉJOUR

J. DUFFAU-LAGARROSSE

## 2025

*"This 2025 vintage evokes several qualities it is historic in its precocity, surprising in its freshness, and great if not very great in its achievement."*

JOSÉPHINE DUFFAU-LAGARROSSE




### TERROIR

60% limestone plateau, Astéries limestone
30% south-and southwest-facing slopes
Fronsadais molasse with limestone presence
10% lower slopes, soils derived from ancient colluvium

| VINEYARD AREA | AGE OF THE VINES | VINTAGE BLEND |
|---|---|---|
| 6,8 ha in production | 55 years | 69% Merlot<br>31% Cabernet Franc |

### HARVEST DATES

Manual harvest in small crates
Merlot : 5, 8, 12, 15 and 16/09 - Cabernet Franc : 19/09

| AGEING | ALCOHOL BY VOLUME | PRODUCTION |
|---|---|---|
| 14 to 16 months | 13,5% (before final blend) | 39hl/ha |

HISTORY — Nestled on both the plateau and the hillside, with a South/South-West facing exposure, in one of the most remarkable sites of the appellation, the vineyard of Beauséjour takes on the air of a garden set upon the limestone bedrock. Belonging to the Duffau-Lagarrosse family since 1847, Beauséjour changed hands in April 2021. The result of the fortuitous meeting of two families, Prisca Courtin, granddaughter of Jacques Courtin, creator of Clarins cosmetics, and Joséphine Duffau-Lagarrosse, the ninth generation, here the duo is now at the helm of the estate. A new, dynamic, and talented team has joined them to enhance this exceptional terroir : Axel Marchal and Julien Viaud.

VINTAGE 2025 — Each year is unique, but this one sets a record. 2025 is the earliest vintage in the history of Beauséjour. Before that, we experienced a winter that was relatively warmer and drier than "normal." As a result, bud break occurred early, taking place in mid-March. The dry and warm spring allowed for a very rapid and, above all, uniform flowering. August was scorching, with temperature peaks reaching 42 °C. However, the vineyard's limestone subsoil once again moderated this acceleration of ripening. A true surprise, all conditions were in place for an exceptional vintage. 2025 therefore takes its place among the years that have contributed to the reputation of Château Beauséjour. The grapes reached perfect ripeness, carrying a great freshness. It combines concentration and energy, blending ripe fruit with minerality. Crisp and deep, precise and elegant, it shows an outstanding aging potential.

804 ROUTE DE CHATELET - 33330 SAINT-ÉMILION - FRANCE
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