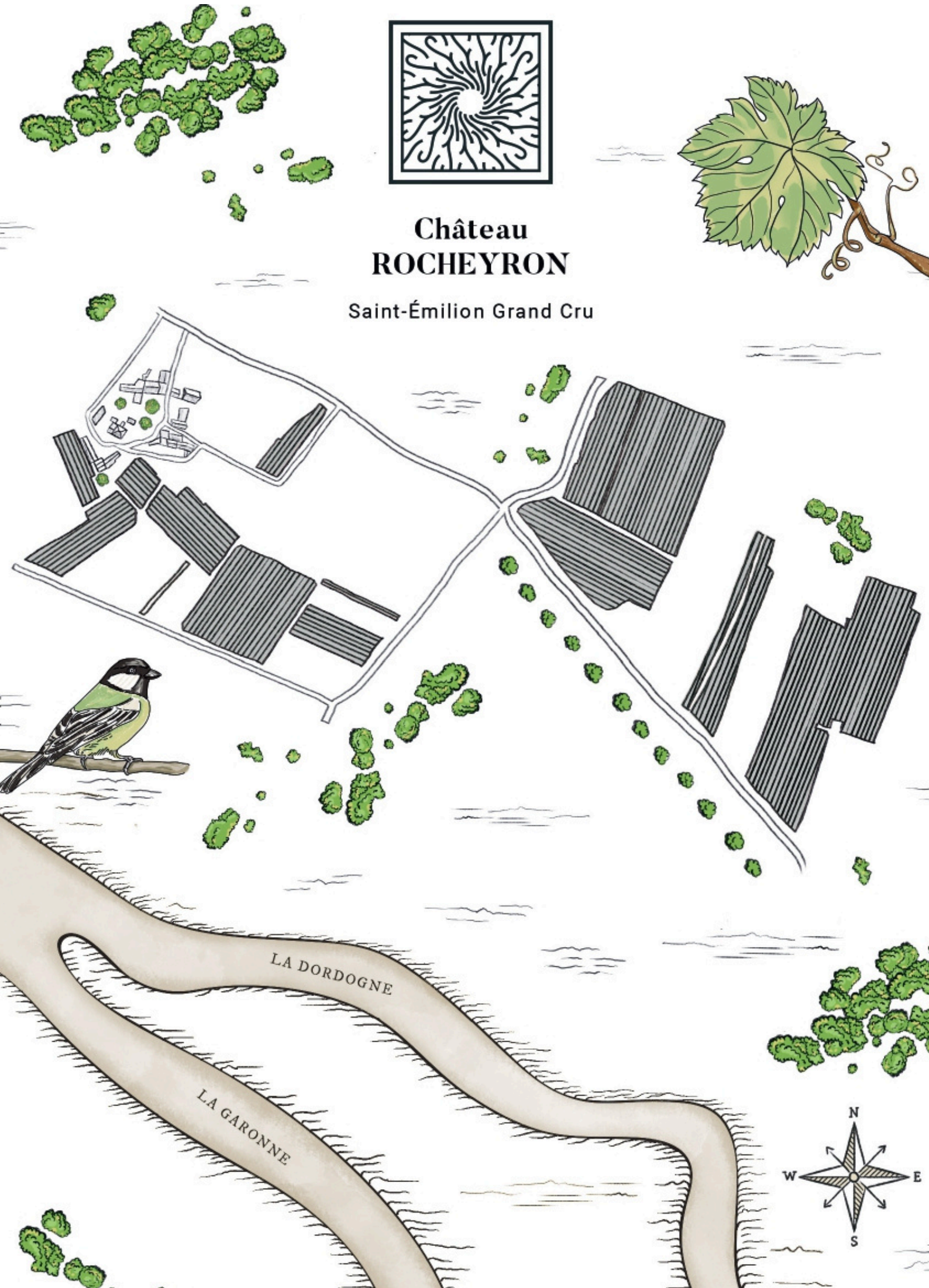
Château ROCHEYRON

Saint-Émilion Grand Cru



CHÂTEAU ROCHEYRON

SAINT-ÉMILION
Grand Cru

BIODYVIN

VINTAGE 2025

GRAPE VARIETIES
80% Merlot, 20% Bouchet

HARVEST
From September 6 to 13 for the Merlots, and on September 17-18 for the Bouchets.

VINEYARD AREA
7 hectares

YIELD
30 hl/ha

VATTING PERIOD
30 days in concrete vats

MATURING
12 months

20% new French oak barrels of 225 liters
50% one-wine French oak barrels of 225 liters
20% two-wines French oak barrels of 225 liters
10% tun of 15 hl

On the terroir of Château Rocheyron, the winter of 2024–2025 was as mild as the ten-year average. However, minimum temperatures remained higher, while maximum temperatures were slightly cooler than seasonal norms. Cumulative rainfall recorded between October 2024 and February 2025 (412 mm) was overall below average.
Mid-budbreak occurred in our sector around March 31. During spring, vine growth was more active, driven by rising temperatures and good soil water reserves.

The very first flowers were observed in our Rocheyron parcels on May 20. Following a more unsettled, stormy period, the subsequent warm temperatures triggered a rapid and uniform flowering across all parcels around May 26.
By mid-June, fruit set had been completed across the entire vineyard. A succession of heatwaves marked the month of June, with maximum temperatures regularly exceeding 37°C.

Under these warm conditions, cluster development progressed rapidly, and bunch closure was reached across the vineyard by the end of June.

Mid-veraison was observed around the last week of July.
High temperatures during the second half of August, combined with intermittent storm events (40 mm), accelerated the ripening phase.
Once again, the excellent adaptive capacity of our clay-limestone terroir to climatic conditions was clearly demonstrated.

The Merlots are outstanding: expressive and fruit-driven without any overripe character, supple yet perfectly balanced, showing both breed and irresistible charma.

The Bouchets are highly successful; their aromatic brightness brings an additional dimension to the blend, while their characteristic texture enhances freshness and overall balance.