






Château Giscours
2025
MARGAUX
GRAND CRU CLASSÉ EN 1855
MIS EN BOUTEILLE AU CHATEAU

P.6

*The 2025 vintage
at Giscours*

P.40

*2025 en primeur
tasting*



20
25

VINTAGE

GISCOURS

IMPER
TUR
BAB
LE

Bold

Precise

Fresh

Velvety

Deep

2025

2025

The 2025 vintage stands naturally among the estate's defining successes. It was a solar and exacting year that called for discernment and restraint. Ripeness was fully achieved without excess or dilution. The balance was held with precision from flowering through harvest.

Deeply Bordeaux in character, 2025 unites intensity and freshness, depth and clarity. The fruit unfolds with quiet luminosity, supported by a velvety, finely etched tannic structure and a composed inner tension that carries the palate with measured persistence. At Giscours, the vintage finds its most faithful expression.

It reflects the authority of an exceptional terroir, the coherence of long-standing agronomic and oenological commitments, and the assured judgement of a team accustomed to navigating demanding balances.

2025 also marks thirty years of the Albada Jelgersma family's stewardship at Giscours, a long horizon of vision and constancy that continues to shape the estate's quiet authority.



CHAPTER
I

THE GISCOURS
IMPRINT

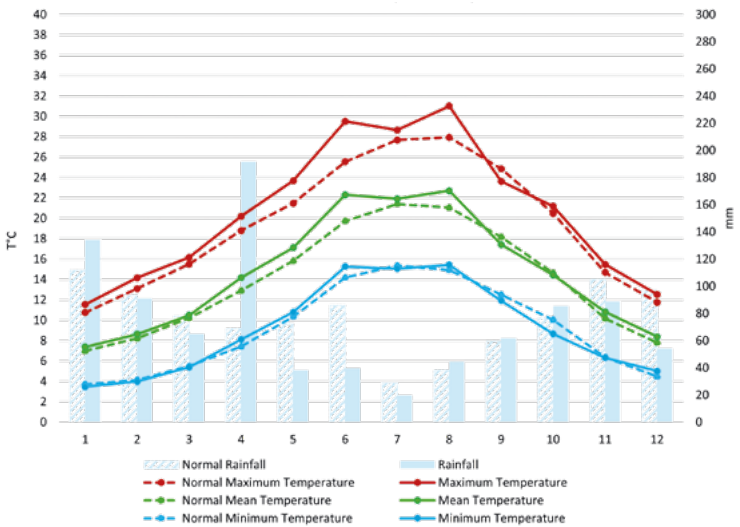
The vineyard of Château Giscours, almost entirely contiguous, rests on *broad rises of deep gravels* of Garonne origin. These naturally free-draining soils *proved decisive* in 2025, shaping the vine's response to climatic pressure.





Seasonal ombrothermic data indicate early and sustained *water stress*. Following a winter close to seasonal norms and a favourable spring, *limited water availability* influenced development from flowering onward. *Elevated summer temperatures*, together with a brief heat episode in mid-August, *put the vineyard to the test*.

Giscours Climate Normals (2013 - 2025) vs 2025





Late-August rainfall did not result in any loss of concentration. *Exceptionally cool nights* throughout September allowed ripening to resume gradually and under control, preserving density and natural acidity. These *marked diurnal shifts* acted as a *natural regulator*, refining *aromatic expression*.

In 2025, the berries were harvested
intact, concentrated and vibrant, fully aligned
with the identity of the estate.





CHAPTER
II

THE GISCOURS
VISION

The 2025 vintage confirms
*the relevance of agronomic and
oenological* commitments pursued
over many years at Giscours.





Guided by our team of winegrowers, **the vines** navigated this *demanding year* through regenerative viticulture founded on *anticipation and mastery*. For nearly a decade, the estate has cultivated *living, resilient soils* capable of moderating climatic contrasts and acting as *natural regulators* in the face of environmental pressure.

Permanent cover crops and attentive soil stewardship, adapted to each terroir, *limited evaporation* during dry periods and *encouraged gradual infiltration* following rainfall, maintaining *freshness within the soil profile* throughout the cycle.

Canopy management, deliberately conducted *without leaf removal*, protected the clusters from excessive heat and ensured an even, *unhurried progression toward maturity*.



These choices safeguarded *fruit integrity*, sustaining juiciness and aromatic clarity.

Yields settled naturally at moderate levels. The small crop was physiological in origin, determined early at flowering, with *fewer clusters* and *small berries* from the outset.



In the cellar, continuity prevailed. The grapes set the rhythm of vinification, guided by *restraint and careful handling* rather than demonstration.

The 2025 vintage was vinified entirely in a *newly conceived cellar* designed to *serve the precision* of each terroir identity. Fruit was hand-harvested in small crates and gravity fed into vats, handled *with exacting care*.

Low-temperature macerations encouraged gradual infusion, allowing *aromatic depth* to unfold without excess. Fermentations proceeded under carefully controlled oxygen management.

The cellar team worked with restraint, *preserving brightness and natural tension* to deliver a faithful and *finely chiselled interpretation* of the vintage.



CHAPTER
III

THE STRENGTH
OF THE
GISCOURS
COLLECTIVE

At Giscours, *excellence*
is inseparable from
the commitment of the women
and men of the estate.





Each grower tends “their garden” with sustained attention, enabling precise reading of ripeness and responsiveness to vintage variation, variety by variety, parcel by parcel, vine by vine.

Harvest extended from *1 to 25 September* and mobilised more than *160 pickers*. Conducted sequentially, teams made two to three passes along each row, depending on vine age, ensuring each plant was harvested at *optimal maturity* while maintaining *impeccable sanitary quality*, without haste.



This *deliberate tempo* shaped the composed and *imperturbable character* of the 2025 vintage.



GISCOURS 2025

Harvest calendar

1 September

CABERNET SAUVIGNON
(FOR LE ROSÉ X GISCOURS)
1 SEPTEMBER

MERLOT
3 - 16 SEPTEMBER

PETIT VERDOT
18 SEPTEMBER

CABERNET SAUVIGNON
15 - 25 SEPTEMBER

CABERNET FRANC
20 SEPTEMBER

25 September



CHAPTER
IV

PRECISION,
THE SIGNATURE
OF THE VINTAGE

At Giscours, 2025 is defined by:

- Luminous aromatic *clarity*
- A dense, finely delineated *texture*
- Seamless, *velvety tannins*
- *Freshness sustained*
by classic Bordeaux balance
- *Notable approachability* supported
by moderate alcohol levels





2025

DÉGUSTATION

TASTING

GISCOURS

IM
PER
TUR
BABLE

Précis
Precise

Audacieux
Bold

Frais
Fresh

Velouté
Velvety

Profond
Deep

2025

A la dégustation, les vins de Giscours 2025 livrent une justesse d'expression et une élégance naturelle. Le grain tannique, d'une précision remarquable, se déploie avec une finesse quasi tactile, structurant la matière avec autorité et retenue. L'expression aromatique, profonde et lumineuse, s'oriente vers des nuances de fruits bleus (myrtille, mûre) révélant une maturité parfaitement maîtrisée. La tension saline, portée par une acidité d'une grande pureté, allonge la bouche et inscrit le vin dans la durée. 2025 porte la stature d'un grand millésime de Giscours : **Précis. Vibrant. Imperturbable.**

*On tasting, the wines of Giscours 2025 reveal precision of expression and natural elegance. The tannic grain unfolds with near-tactile finesse, structuring the palate with authority and restraint. Aromatics incline toward blue fruits, notably blackberry and blueberry, reflecting fully achieved ripeness. A saline tension, supported by vibrant acidity of great purity, extends the palate into a persistent finish. 2025 carries the stature of a great Giscours vintage: **Precise, Vibrant, Imperturbable.***

Haut-Médoc Giscours 2025



ASSEMBLAGE — BLEND

60 % Merlot
35 % Cabernet Sauvignon
5 % Cabernet Franc

ÉLEVAGE — AGEING

Barriques de chêne français
French oak barrels

TAV — ABV

13,25 % vol.

ACIDITÉ TOTALE — TOTAL ACIDITY

3,16 g/L H_2SO_4

pH — 3,64

LA CONVIVIALITÉ DU TERROIR HAUT-MÉDOC DE GISCOURS

Haut-Médoc Giscours 2025 offre une expression fringante et sincère du millésime. Dans un contexte de concentration naturelle, le vin conserve un profil résolument juteux, frais et accessible, fidèle à l'esprit de partage de la propriété.

THE CONVIVIAL EXPRESSION OF THE GISCOURS HAUT-MÉDOC TERROIR

Haut-Médoc Giscours 2025 delivers a lively and sincere reading of the vintage. In a year shaped by natural concentration, it retains a distinctly juicy, fresh and accessible profile, true to the estate's spirit of sharing.

La Sirène de Giscours 2025



ASSEMBLAGE — BLEND

86 % Cabernet Sauvignon

7 % Merlot

7 % Petit Verdot

ÉLEVAGE — AGEING

Barriques de chêne français

30 % bois neuf

French oak barrels 30% new oak

TAV — ABV

13,15 % vol.

ACIDITÉ TOTALE — TOTAL ACIDITY

3,20 g/L H_2SO_4

pH — 3,69

L'AUDACE SIGNÉE GISCOURS

La Sirène de Giscours 2025 incarne une interprétation plus libre et instinctive du terroir de Margaux. Vin de tempérament, elle séduit par son élégance naturelle et son relief, affirmant une place singulière au sein de la famille Giscours.

BOLDNESS, SIGNED GISCOURS

La Sirène de Giscours 2025 offers a freer, more instinctive interpretation of the Margaux terroir. A wine of temperament, it reveals natural elegance and sculpted depth, asserting its singular place within the Giscours family.

Château Giscours 2025



ASSEMBLAGE — BLEND

64% Cabernet Sauvignon

31% Merlot

5% Cabernet Franc

ÉLEVAGE — AGEING

Barriques de chêne français

50% bois neuf

French oak barrels 50% new oak

TAV — ABV

13,25% vol.

ACIDITÉ TOTALE — TOTAL ACIDITY

3,10 g/L H_2SO_4

pH — 3,68

L'ADN UNIQUE DE GISCOURS

Précis, racé et profondément bordelais, Château Giscours 2025 déploie un équilibre magistral entre profondeur, texture veloutée et fraîcheur saline. Lumineux, il révèle une lecture fidèle et souveraine de son terroir. 2025 s'inscrit dans la continuité des grands millésimes de la propriété, affirmant une plénitude sereine, signature intemporelle de Giscours.

THE UNIQUE DNA OF GISCOURS

Precise and profoundly Bordeaux in character, Château Giscours 2025 unfolds a commanding equilibrium between depth, velvety texture and saline freshness. Luminous and composed, it delivers a faithful and sovereign reading of its terroir. The 2025 vintage belongs among the estate's defining successes, affirming a serene plenitude that remains the timeless signature of Giscours.



Giscours
Margaux

Merci pour votre visite !

**Au plaisir de vous revoir
à Château Giscours.**

Thank you for visiting!

*We look forward to welcoming you
again at Château Giscours.*

Giscours
M a r g a u x

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