

VIEUX CHÂTEAU CERTAN 2025

FINAL BLEND: 80% Merlot
15% Cabernet Franc
5% Cabernet Sauvignon

HARVEST DATES: September 8th - 18th 2025

YIELD: 22hl/ha

VINIFICATION: In oak vats

AGEING: 66% new French oak barrels



2025 harvest recap (24/09/25):

Homogeneity, a reliable indicator of quality, was a feature in this year's harvest. Despite the slowing-down of the vines' metabolism during the summer heat and drought, there was no negative impact on quality. The grapes came in at moderate degrees of between 13.5 and 14. The initial forecast of 30hl/ha was revised when volumes proved lower than expected due to the tiny size of the berries. 20 to 25hl/ha were now likely, but this augured well for the quality of the vintage, which Guillaume predicted would be excellent, on a par with 2022 but in a smaller quantity. And at this stage there was still the Cabernet Franc to come in, most of which he described as magnificent. Deep, concentrated and well-structured, the musts needed to be vinified delicately to avoid extracting dry tannins. A wonderful vintage with huge potential was on the cards.

Read the interview below for an update on the 2025 vintage:

Pomerol, 3rd April 2026

AB **Has the quality of your 2025 lived up to all its promise?**

Guillaume Thienpont **Yes, it's a superb vintage.**

AB **Do you still think it's comparable in profile to your 2022?**

Guillaume Thienpont **Now, after the vinification and a few months' ageing, I'd say it's a combination of our 2022 and 2020.**

AB **In what way?**

Guillaume Thienpont **It has the exuberance of the 2022. And then the structure is between the 2020 and 2022. In fact, the aromatics are reminiscent of 2022, while on the palate it's between 2020 and 2022. This 2025 is a really complete wine.**

AB **When we last spoke at harvest-time, you were particularly excited about the Cabernet Franc that was about to come in...**

Guillaume Thienpont **Yes, and as expected, it turned out to be absolutely magnificent. It is in fact the foundation of our VCC 2025.**

AB **How did you build the blend for your 2025?**

Guillaume Thienpont **We put in the totality of our Cabernet Franc and Cabernet Sauvignon and a large part of the Merlot.**

AB **In what precise proportions?**

Guillaume Thienpont **80% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon.**

AB **Compared with a few years ago, you're including more and more Cabernet Sauvignon in VCC. Is that down to the climate?**

Guillaume Thienpont **Partly, but we find that VCC is also more complete with Cabernet Sauvignon. It brings an important aromatic dimension. We call it the "third dimension".**

AB **You don't depend on it for extra structure or an enhanced finish, like at some estates?**

Guillaume Thienpont **Not here, no. It is purely for aromatic enhancement.**

AB **The proportion of Merlot in the blend is quite high this year. Presumably, the Merlot that was carefully sorted was of high quality.**

Guillaume Thienpont **The sorting for the Merlot was easy this year because of the sharp contrast between the good berries and what needed to be discarded. Only perfectly round berries were allowed in the vats.**

AB **Presumably, it was the drought that impacted the volume of juice...**

Guillaume Thienpont **Indeed, but the small size of the crop was also due to the fewer number of flowers per bunch in 2025, a result of the non-optimal conditions of the floral initiation of the previous year. On the upside, the fact that the vines produced small berries led to a superb quality vintage.**

AB **What was the final overall yield?**

Guillaume Thienpont

We weren't far wrong with our initial prediction. It was 22hl/ha.

AB **Did the conditions in 2025 threaten to produce a thicker, more "massive" wine and make you adopt a particular winemaking strategy as a consequence?**

Guillaume Thienpont

In each vintage at VCC, the first batches to come in are from the estate's young vines, and these give us an idea of the profile of the vintage before the main part is brought in. We observe each time how quickly the tannins come through while we vinify these batches. According to the results, we adapt the winemaking -the frequency and duration of the pump-overs most particularly.

AB **What about the alcoholic degree? You predicted 13.5 to 14...**

Guillaume Thienpont

Nearer 14.

AB **To conclude this interview, I'd like to ask you to say a word about a great Pomerol figure who recently passed away: Michel Rolland. I know that you never called on his services or worked with his lab, but how do you think he will be remembered?**

Guillaume Thienpont

I think that on the right bank of Bordeaux, he'll be remembered as someone who successfully encouraged growers to pick their grapes at complete ripeness. He pushed them to take risks during the harvest. And in doing so, he demonstrated to those growers what fully ripe grapes could bring.