

Pavillon du Glana

2025 Vintage

A Rare and Exceptional Signature

The 2025 vintage in Saint-Julien will be remembered as a remarkable year, defined by historically low yields (barely half a crop). As a result, it already stands out as a highly limited and precious vintage, destined for discerning enthusiasts and prestigious cellars.

Following a uniform budbreak, the growing season unfolded under contrasted summer conditions, alternating warm periods with cooler phases, allowing for a slow and steady ripening of the grapes. The particularly dry conditions throughout the season naturally reduced yields, enhancing berry concentration and resulting in a refined and elegant tannic structure.

Supported by rigorous parcel-by-parcel monitoring, each intervention was carefully calibrated — from canopy management to vineyard protection — in order to preserve the natural balance of every plot.

As harvest approached, close observation of the vineyard, combined with regular berry tasting, enabled us to determine the optimal picking dates with precision. Each parcel was harvested at ideal maturity, expressing purity of fruit, balance, and the most faithful reflection of our terroir.

“2025 embodies the very essence of a great rare vintage: a balance between concentration and elegance, shaped by naturally low yields. It is a wine built for ageing, which will reveal its full complexity over time, while already offering a precise and vibrant expression of our terroir.

This limited vintage reflects our exacting standards and the care devoted to each individual parcel, even under particularly demanding conditions.”



Ludovic & Julien Meffre - April 2026

PAVILLON DU GLANA 2025

Harvest dates : September 4th to 20th 2025

Blend : 65% Cabernet Sauvignon, 35% Merlot

Maturing : 12 months aging, 15% new barrels

Bottling date : Not available

Production : 30 000 bottles (estimation)

Alcohol by volume : 13.5%

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Surface Area : 59,50 ha

Soil : Garonne gravel

Average age of the vines : 25 years

Encépagement : 55% Cabernet Sauvignon, 45% Merlot

Density : 6666 vines/ha

Pruning : Guyot double

Winemaking : Temperature control, maceration in cool conditions, 3 weeks of vatting (concrete and stainless), traceability monitoring, malolactic fermentation in vat.

Maturing : 12 months in barrels

First wine : Château du Glana

Owner : Jean-Paul Meffre

Winemaker Consulting : Christophe Ollivier