

# Which Bordeaux wines to chill and thrill this summer?

As temperatures rise, Bordeaux is rewriting the rules of refreshment

Today's Bordeaux winemakers are embracing energy, crafting modern cuvées and employing innovative techniques while delivering exceptional quality at accessible prices. Perfect for friendly gatherings, these bottles celebrate

togetherness without breaking the bank. Bordeaux is embracing a fresh chapter. Winemakers are responding to today's tastes by crafting lighter, fruit-forward wines that are vibrant, approachable and full of energy and personality.

## Crémant de Bordeaux

Elegant bubbles at exceptional value, Crémant de Bordeaux delivers fresh orchard fruit with citrus zing and subtle creaminess. Whether white or rosé, these sparkling wines are the perfect partner for every celebration.

### Les Grands Chais de France, Calvet 91

89% Merlot, 11% Malbec. Gorgeous freshly picked, crisp green apple flavours with a zingy, sherbet element on the palate. Crunchy texture with fine bubbles and lots of flavour on the finish. Juicy, succulent, full of ripe citrus fruit with some pineapple flesh. Lovely. HVE certified. **Alc** 13.5%

### Samazeuilh Et Cie, Xm by Xavier Milhade 91

85% Sémillon, 11% Merlot, 5% Cabernet Franc. Crisp green apple is the dominant flavour, with flecks of lemon and lime. Clean and precise, lovely finesse to this, with immediate drinkability. Cool and refreshing, still with mouthwatering acidity that gives energy and focus. Friendly and enjoyable. **Alc** 11.5%

### Vignerons Mais Autrement, Auréa 91

50% Merlot, 24% Cabernet Franc, 24% Cabernet Sauvignon, 2% Muscadelle. Wild flowers with crisp green apple and peach aromas on the nose. Lively and so juicy, succulent and mouthwatering with almost sweet and enjoyably bitter lemon and lime. Dry and very drinkable. **Alc** 12%

### Château Brulesécaille, Brut, Blanc de Blancs 90

80% Sauvignon Blanc, 20% Colombar. More of a golden colour in the glass. Baked lemon and some caramelised pineapple on the palate. A slightly rich style but it really works. Lovely baked patisserie edges work with the integrated acidity to give a round mouthfeel and long finish. Gourmet and food friendly. HVE certified. **Alc** 12%

### Louis Vallon, Blanc de Blancs 90

100% Sémillon. Juicy and lively, a lovely fragrant element alongside a dollop of lemon and lime with pineapple, apple and peach too. Refreshing but also slightly sweet ripe fruit, but countered by mouthwatering acidity. A great apero option. Clean, dry and finessed. Organic. **Alc** 12%

### Maison Claret, Air de Claret Blanc de Noirs 90

100% Cabernet Franc. Zesty lemon and lime with lots of peach, apple and mango elements giving this a tropical edge but remaining mouthwatering, quite dry and focused. Fun and fruity, expressive and easy to enjoy. A great pick. HVE certified, Terra Vitis and Bee Friendly. **Alc** 12%.

As part of a blind tasting conducted in partnership with the Bordeaux AOC and Bordeaux Supérieur AOC producers' union, 121 of the latest releases across these categories were assessed, with a selection of tasting notes featured here.

## Bordeaux Blanc 2025

Crisp, aromatic and brilliantly versatile, Bordeaux Blanc offers everything from zesty Sauvignon-led freshness to creamy, barrel-aged elegance. Perfect for seafood, salads or simply sipping in the garden, these whites deliver outstanding quality at everyday prices.

### Château Roquefort, Les Roches Blanches Sauvignon Blanc 92

100% Sauvignon Blanc. Mouthwatering and zesty with a touch of lemon sherbet that gives this a zingy, upfront and alive personality. Fun, fresh, fragrant – lots to like in this upfront and lively wine. A great pairing for prawns and oysters. Organic. **Alc** 13%

### Château de Fontenille, Je Suis Gris 91

100% Sauvignon Gris. Crisp with a gorgeous dollop of almost-sweet lemon and lime that settles into freshly cut herbs and a salty tang on the finish. Harmonious and would be lovely on a warm summer's day with friends. Tangy, vibrant and moreish. Organic. **Alc** 13.5%

### Château du Pin-Franc 91

50% Sémillon, 40% Sauvignon Blanc, 10% Sauvignon Gris. Zesty with a kick of lime rind, lemon juice and pineapple flesh on the palate. Upfront, intense and so alive. Lots of fruit intensity with purity, focus and brightness. Clear, crystalline and full of energy. HVE certified. **Alc** 12%

### Château Larroque 91

88% Sauvignon Blanc, 12% Colombar. Alive and tangy on the palate with a burst of citrus juice – pineapple and lemon – alongside bracing acidity with a mouthwatering element. Clean, pristine and pure with great focus and intensity. A signature Bordeaux Blanc. HVE certified. **Alc** 12.5%

### Château La Verrière 91

100% Sauvignon. A combination of succulent tropical fruit – pineapple and mango – with crisp orchard fruits gives a lovely overall flavour profile while keeping persistence, direction and focus. Easy to like this. HVE certified, organic. **Alc** 13%

### Château Le Grand Verdus, Grande Réserve 91

100% Sémillon. Forward and upfront with a lemon and pineapple zestiness. Focused and straight, this has persistence and a long length with vanilla, caramel, wood, ginger spice notes that last and last. A serious wine with a gourmand, rich and food-friendly profile. HVE certified, organic. **Alc** 13%

### Château Sainte Catherine 91

80% Sauvignon, 20% Sémillon. Bright and lively, this is fun from the beginning with vibrant lemons, green apples and a touch of pineapple, with zingy acidity. Juicy, succulent and very enjoyable. HVE certified, organic. **Alc** 13.5%

### Château de Camarsac 90

46% Sauvignon Blanc, 17% Sémillon, 23% Sauvignon Gris, 14% Muscadelle. Round and weighty, this has nice texture with grip from slightly creamy but still mouthwatering citrus fruit and a softly salty finish. Good flavour persistence, drive and intensity. A crowd-pleaser. HVE certified. **Alc** 13%

### Château d'Haurets 90

100% Sauvignon Blanc. Bursting with energy and flavour intensity – a shot of lemon and lime with mouthwatering acidity and a long orange, pineapple and mango finish. Wonderful intensity of fruit, length and succulence. HVE certified. **Alc** 12.5%

### Château Franc Baudron, Verso 90

60% Sauvignon Blanc and Gris, 10% Sémillon, 15% Colombar, 15% Muscadelle. Sweet lemon, pineapple and mango on the palate with touches of lavender and elderflower. A touch of sucrose gives weight while the acidity keeps things moving. Lots to like here. Organic. **Alc** 13.5%



PHOTOGRAPH SAMUEL JACQUES

### Château Gantonnet 90

50% Sauvignon, 25% Sémillon, 25% Muscadelle. Fresh Sauvignon Blanc aromas, with a lovely soft core of bruised apple and baked peach. Excellent addition of Sémillon to bolster the weight and texture. This is a slightly more gourmet take than some, with richness, perfume and layering. Finessed, enjoyable. HVE certified. **Alc** 13%

### Château Haut-Rian 90

60% Sémillon, 40% Sauvignon Blanc. Vibrant with an initial burst of bright citrus with an enjoyable slightly herbal and bitter orange edge. Lovely purity and intensity of flavour with focus and direction. A great aperitif option that will please everyone. Organic, biodynamic. **Alc** 12.5%

### Vignobles Hugues Laborde, Les Fleurs du Mal 90

80% Sauvignon Blanc, 20% Sauvignon Gris. Bright and full of life, this has intense flavours of lemon and lime with some bitter orange and pineapple adding interest and nuance. Intense and forward, lots of life and flavour with complexity too. A touch spiced and grippy on the finish. Organic. **Alc** 14%

### Château La Croix de Queynac 90

100% Sauvignon Blanc. Creamy and mouthwatering at the same time, meaning there's energy, weight and texture. Bright lemon, creamy peach and aromatic apricot join together to give a round flavourful expression with balance and forward motion. Enjoyable and would withstand food. HVE certified. **Alc** 12.5%

### Château Les Combes 90

80% Sauvignon Blanc, 20% Sémillon. Really fragrant and inviting nose full of yellow flowers, bergamot and ginger. Bright and zesty with upfront acidity but also a slightly creamy, weighty texture that gives roundness. Stays cool and fresh with a flint and graphite edge on the finish. HVE certified. **Alc** 12%

### Château Magondeau, M de Magondeau 90

51% Sauvignon Blanc, 49% Sauvignon Gris. Fresh and floral, lots of perfumed scents – roses, violets and elderflower from the Sauvignon Gris. Slightly weightier texture than some, giving power and roundness. Baked lemons, mango and peach. Definitely a food wine. HVE certified. **Alc** 14%

### Château Pilet 90

50% Sémillon, 40% Sauvignon Blanc, 10% Sauvignon Gris. Invigorating with high acidity and bright citrus elements. Quite a focused and straight style with a touch of sherbet lemon as well as floral and mineral notes too. Mouthwatering, lively, succulent and juicy. Good with seafood. HVE certified. **Alc** 12%

### Château Redon 90

63% Sauvignon Blanc, 37% Sauvignon Gris. Cut grass and green apple aromas on the nose. Crisp and quite straight, this has focus with mouthwatering acidity and a citrus bite on the finish. Great initial burst of flavour, ending with a slightly salty grip. Well made, with good persistence of flavour. Organic. **Alc** 12.5%

### Château Roc Meynard 90

50% Sauvignon Blanc, 50% Sémillon. Citrus fruit and ginger spice on the nose. Plenty of flavour in this bright and forward wine that combines slightly honeyed notes with exotic spices and crisp green fruit. Lots of personality with forward motion and lift on the finish. HVE certified. **Alc** 12.5%

### Château Saincrit, Ephémère 90

100% Sauvignon Gris. Green apple and freshly cut grass aromas. Lively and so friendly, this has lovely lifted acidity with crisp green apple, gooseberry and creamy lemon with a stony edge to the finish. Round, well proportioned and easy to recommend. Organic. **Alc** 13.5% ►

## Bordeaux Rosé 2025

Vibrant, juicy and summery, Bordeaux Rosé brings bright strawberry and red-berry fruit with a crisp, refreshing finish. Whether for picnics, barbecues or sunset aperitifs, it captures the joyful, easy-drinking spirit of the region.

### Château de Languissan, Le Souffle 91

100% Cabernet Franc. Pale pink. Lovely and lifted, this is straight and well defined with freshly picked cranberries and sweet strawberries with a hint of wild flower fragrance. A really nice example, great for summer parties, with lots of flavour and length but all in balance. HVE certified. **Alc** 12.5%

### Château La Freynelle 90

100% Cabernet Sauvignon. Pale blush pink colour. Lovely sweet strawberries and fresh cherries on the palate – there's an element of mouthwatering acidity but it's also a touch creamy, adding to the overall weight. Fun, fresh, good personality. Lots to like. A crowd pleaser. HVE certified. **Alc** 12.5%

### Château Le Bonalguet 90

100% Malbec. Pale pink. Juicy and succulent, lovely mouthwatering elements with freshly picked strawberries and cranberries on the palate. Easy and clean, plenty of flavour with good drive and forward motion. Some citrus tang on the finish too. A flavourful rosé that would work with food. **Alc** 12.5%

### Château L'Insoumise, Chai 45 90

60% Merlot, 40% Cabernet Sauvignon. Intense salmon pink colour in the glass. A little sweet with some unctuous acidity aligned to strawberry, cherry and cranberry fruit, giving this a fresh, zippy, mouthwatering but also slightly sweet nuance. It's on the more intense flavour side and would withstand food nicely. HVE certified. **Alc** 13%

### Château Maine Gazin 90

100% Merlot. Salmon pink colour in the glass. Enjoyably tart, the acidity and tangy fruit is at the fore – cranberry and cherry – with persistence and grip. Enjoyable with plenty to get stuck into. Would be good with food or for a fun apero choice. Organic. **Alc** 12.7%



PHOTOGRAPH C CRANE LEROUX

## Bordeaux Clairet 2025

Lighter and paler than classic red and new Bordeaux Claret, yet darker and more structured than rosé, Clairet is fruity, low-tannin and best served chilled – ideal for relaxed gatherings with foody friends.

### Château La Mothe du Barry, Cuvée French Kiss 91

100% Merlot. A tangy, lively expression. Acidity at the fore underpinned by cool, crisp summer red berry fruit. Really pleasant, balanced, elegant, fresh and moreish. A lovely example that will find fans. A touch of sweetness keeps the finish long. Organic. **Alc** 13%

### Château de Parenchère 90

100% Merlot. Fragrant cherry aromas on the nose. Lively with a real kick of strawberry and cranberry fruit underpinned by some fennel and graphite. Enjoyable, round, full of personality with an easy-drinking touch. A lovely summer sipper with more weight and density than a rosé! HVE certified, organic. **Alc** 13%

### Château Landereau 90

50% Merlot, 50% Cabernet Franc. Fragrant and floral notes on the nose and palate, this is enjoyable with roses and peonies alongside cherries and strawberries. Cool and crisp but well balanced with push and vibrancy. HVE certified, Bee Friendly. **Alc** 13.5%

### Château Penin 90

90% Merlot, 10% Cabernet Franc. Crisp and refreshing, this has bright, herbal-edged strawberry and cherry fruit with cool and refreshing acidity that drives the flavours forward. Nicely textured with drive and personality. Yum. HVE certified. **Alc** 13%

### Château Roc Meynard 90

90% Merlot, 10% Malbec. Zingy and fresh but balanced and so easy to approach. Crisp and clean, with a touch of grip to the tannins. Excellent quality and drinkability, harmonious and long. Simple, not trying too hard, but very enjoyable. HVE certified. **Alc** 13%



## Bordeaux Claret 2025: A historic red reborn for today

In 2025 the Bordeaux appellation officially revived one of its oldest and most influential styles: Claret. Born in the 12th century, this pale, light red once sailed across Europe and helped put Bordeaux on the map. After centuries in the shadows,

### Vignobles Gabard, Esprit Léger 2025 91

100% Merlot. Lively and bright, this has an instant ease to it – tannins give grip and roundness and the strawberry and cranberry fruit has lovely purity. Finessed and extremely likable. An enjoyable chilled summer drinking option to share with friends. HVE certified. **Alc** 12.5%

### Château Sainte Barbe, Clarettt 91

100% Merlot. Alive and expressive on the nose and palate, this is bright and lifted, vibrant and tangy with pristine fruit and acidity at the fore and softly gripping tannins at the back. Well made and a nice example of this category. Strawberry sherbet, so much fruit and lots of energy. HVE certified. **Alc** 12%

the Bordeaux AOC and Bordeaux Supérieur AOC producers' union and its growers have brought it back – faithful to its original identity yet perfectly tuned to modern palates and warmer climates.

Claret is everything today's wine drinkers are asking for: fresh, fruity, low in tannins, and supremely approachable. Made with traditional Bordeaux varieties but using shorter macerations and minimal oak, it offers bright red berry fruit, a touch of juicy sweetness and effortless drinkability. Serve it chilled (10-12 °C, straight from the fridge for 15 minutes) and enjoy it young – ideally within two years. Think aperitif on the terrace, easy summer lunches, or relaxed evenings with friends.

The excellent 2025 vintage marks the first under the new specifications so it's the perfect time to get stuck in. More than 40 winemakers have already committed to the style. Bordeaux Claret is not a replacement for classic reds; it is a joyful new way to drink Bordeaux - lightier, livelier, and irresistibly easy.

### Château des Capucins, Clos des Templiers 90

100% Merlot. fragrant bramble berry fruit on the nose. Smooth and succulent, this has a lovely gentle chalky grip to the blackcurrant fruit with a long, fresh, stony finish. Well made with lots to like. Easy drinking and great chilled with succulence, lift and drive. Organic. **Alc** 12.5%

### Château Roquefort, Les Roches Blanches Claret 90

100% Merlot. Tangy acidity at the fore gives this lift and a vibrancy that some others don't have. It's focused and lifted with a clean core. Almost spritzy, with strawberry sherbet accents – vibrant and playful. A more fun than serious expression that will find fans. HVE certified. **Alc** 13.5%



PHOTOGRAPHS (2) EMMA TOURNIER

### Château de Fontenille, Le Blanc Bec 2025 89

70% Merlot, 30% Malbec. Acidity is quite prominent which makes this a little straight and focused but there's nice precision to the fruit. It could do with a touch more density and weight to the tannins but it's easy to drink, juicy and fresh. Organic. **Alc** 12.5%

### Château Recogne, Claret 89

100% Merlot. Juicy and clean, not the most intense, but this is balanced with a softly grippy texture, round mouthfeel and clean cherry fruit. Enjoyably mouthwatering with a clean, salty grip to the finish. Well made, easy to drink. HVE certified. **Alc** 13%

### Château Franc Couplet, French Claret 88

100% Merlot. Fragrant and perfumed on the nose, roses and blueberry fruit. Crisp, not so acidic but with pure fruit which leans to blueberry and cool cherry rather than red berries. Creamy and round. Less vibrant but still well made. HVE certified. **Alc** 11.5%

Discover more: [planete-bordeaux.fr](http://planete-bordeaux.fr)



  
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