

Clos Cantenac, Grand Cru St Emilion & Château Séraphine, Pomerol 2025 The Krajewski Family Wines – a stunning interpretation of the 2025 vintage

We joined Charlotte Krajewski at Château Séraphine on a sunny Sunday afternoon to taste her 2025s. Her smile was infectious; with another mini winemaker on the way and four beautiful wines in the cellar, there was little to find wrong in the world.

Charlotte and her father, Martin, could not be happier with the results of the 2025 vintage. Somewhat apologetically, she noted that they had enjoyed a very straightforward growing season with the biggest events being the lack of rain (stressing the humans more than the vines) and some temperature spikes in August after véraison resulting in some shrivelling in two small plots in Pomerol and St Emilion.

To ensure a high quality crop, the team carried out a green harvest in their 2.2 hectares in Pomerol and the more senior plots in St Emilion, once before and once after véraison, making a final pass through the vineyards at the tail end of the season to remove any grapes that showed signs of raisining, particularly on the sunny side of the vines. Consequently, the final yield was tiny but one of small, healthy, perfectly ripe berries.

Choosing the picking date seemed easy when it came to looking at the lab results; the vines were ready to go ... but nobody else around them was picking. Charlotte decided to go for it and the 2025 harvest started on 1st September in St Emilion – their earliest ever – and on 3rd September in Pomerol. The Merlots were harvested in two consecutive days before the team made a start on the Cabernet Franc.

Because so much selection had already taken place in the vineyard, the fruit needed little attention in the cellar but the small berries meant that the juice to skin ratio was massively decreased, so Charlotte opted for gentle extraction with moderate fermentation temperatures and a two week maceration compared to the normal three weeks. Whilst she expected a small yield when it came to pressing, she was genuinely shocked by the results; her eventual yields were 23 hectolitres per hectare in Pomerol (usually up to 35) and 37 hl/ha in St Emilion (normally up to 45).

The early start to the harvest translated to an early finish with Séraphine safely in barrel at the beginning of November and everything else tucked away before the end of December. Rackings were finished in mid-April with everything blended, so we were able to taste the finished wines.

The result is four beautiful wines, fresh but with concentrated fruit and impressively ripe tannins, beautifully integrated already. This is their most concentrated vintage ever produced at both properties but especially at Château Séraphine which is defined by a silky blue fruit profile whilst the wines from Clos Cantenac show more on the red fruit spectrum. They come highly recommended and continue to offer the same brilliant value for money, despite a clear leap in quality.

Nicola Arcedeckne-Butler MW, April 2026



Petit Cantenac, Grand Cru St Emilion 2025

80% Merlot, 20% Cabernet Franc

Deep purple with smooth red and black berried fruit on the nose and palate, ripe, with a lovely bite of freshness, very concentrated but lightly leafy too, providing lift. Bright and with pretty red fruit, fresh acidity and a lovely creamy note too, delicate but with nice weight. A good start! Drink 2028 - 2034

12 bottles	£198	1 Double Magnum	£78
6 Magnums	£200	1 Imperial	£155

Clos Cantenac, Grand Cru St Emilion 2025

100% Merlot

Deep purple and more focused on the nose, with brambly, creamy black fruits, some red but not as much as Petit, definitely a big step up. Creamy, concentrated, smooth black fruit on the palate, light red fruits too, rich and velvety, but never heavy, ripe and focused with gentle new oak giving texture, grippy and grilled on the end with a lovely zip of freshness. The best Clos Cantenac to date. Drink 2029 - 2040

12 bottles	£325	1 Double Magnum	£120
6 Magnums	£335	1 Imperial	£240

L'Innocence de Séraphine, Pomerol 2025

70% Merlot, 30% Cabernet Franc

Deep purple and more serious and savoury on the nose than the St Emilions, with blue and black skinned fruit, floral and notably more on the black than red fruit spectrum. Smooth and lithe on the palate, focused and fresh with pretty silky fruit behind the light oak structure. Tactile on the finish with a lovely mineral ending. A very pretty wine. Drink 2028 - 2040

6 bottles	£160	1 Double Magnum	£125
3 Magnums	£170	1 Imperial	£250

Château Séraphine 2025

90% Merlot, 10% Cabernet Franc

This has a plush, deep purple garnet colour, and signals a big step up already on the nose – floral and ripe, concentrated with blue fruits, really intense and inviting. Substantial velvety blue fruit on the palate, ripe yet so fresh! Charlotte was really pleased with the profile of the Cabernet Franc but didn't want to push the amount in the blend so as not to lose the Séraphine style. Ripe and smooth, with silky, beautifully integrated tannins and mouthwatering acidity too, with a focused concentration and fantastic chalky notes along the edges that lift and refresh the velvety palate. What a fabulous wine! Drink 2029 - 2048

6 bottles	£520	1 Double Magnum	£375
3 Magnums	£535	1 Imperial	£750



We tasted these wines in April 2026. Magnums and other formats are available on request.

These wines will be shipped in the spring of 2028
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To place an order and for advice and guidance, please call us on 01353 977 995 or contact us by e-mail:

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