

MAISONS MARQUES & DOMAINES

CHÂTEAU DE PEZ



Château de Pez

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Saint-Estèphe, France
Vintage: 2020

WE	94	D	94	V	93	JD	92	JS	92
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Overview

Originally founded in the 15th century, Château de Pez is one of the oldest properties in Bordeaux's Left Bank and the oldest domaine in Saint-Estèphe. Château de Pez consists of 104 continuous acres with 94 acres planted mainly to Merlot and Cabernet Sauvignon.

Since 2005, Pez has been on an exciting intellectual and technical journey of precision winemaking: experimenting with biodynamic viticulture, a new cellar allowing for plot-by-plot vinification, a meticulous selection of French oak barrels. Under winemaker Nicolas Glumineau's helm, the property bears the distinctive hallmarks of Saint-Estèphe with a modern, elegant twist.

Winemaking

Château de Pez remains resolutely faithful to wood. The blend is composed in December, and the wine is stored in barrels (35-40% new wood depending on the vintage, 40% in "Premier vin" casks and 20% in "Deuxième vin" casks) and racked every three months. It is to be noted that the wine undergoes absolutely no filtration.

Tasting Notes

Very expressive nose of iris, raspberry and cocoa bean. The palate, marked by notes of raspberry and cedar, is smooth and velvety. Full-bodied and well-balanced, a captivatingly wine of fine dimensions, good length and well-integrated tannins.

Harvest Notes

Another very mild winter favored an early bud break from March 24th. April and May were hot but also very wet with rainfall superior to the last thirty years' average. Despite the rainy spells that preceded it, flowering was early and rapid, from May 20th to the 22nd. After a cool and fairly rainy June, the drought and heat set in for good until mid-August. Careful leaf thinning limited the exposure of the bunches to the sun's heat. The veraison began on August 1st, and lasted until August 6th. The rains that followed were enough to preserve the maturity process after the period of hydric stress. The harvest began on September 11th in dry and healthy conditions. Some rainfall accompanied us until the end of the harvest on September 26th, without affecting the superb quality of the grapes.

TECHNICAL INFORMATION

Varietals: 51% Cabernet Sauvignon, 43% Merlot, 3% Petit Verdot, 3% Cabernet Franc

Wine Alcohol: 13.4%

pH: 3.71

Soil Composition: Gravel with clay and limestone

Average Vine Age: 25 years

New Oak: 35%

Aging: 12 months in oak barrels