

# MAISONS MARQUES & DOMAINES

## CHÂTEAU DE PEZ



Château de Pez

## 2nd Pez

Saint-Estèphe, France  
Vintage: 2019

JS 92 JD 90

### Overview

Founded in the 15th century, Pez is the oldest domaine in Saint-Estèphe. The Pontac family, then-owners of Château Haut-Brion, gave Pez its vineyards. The property remained in the hands of descendants until the French Revolution. Sold as a property of the state, the domaine belonged to a succession of families until 1995, when it was purchased by Champagne Louis Roederer.

Château de Pez is one of the oldest properties in Bordeaux's Left Bank and consists of 118 continuous acres with 103 acres planted to prime grape varieties, mainly merlot and cabernet sauvignon. Thanks to the quality of its production, Château de Pez is counted among the most highly reputed crus of the Médoc and was reclassified as a Cru Bourgeois Exceptionnel in 2003.

Elegant and modern, Pez 2nd is produced sustainably from the young vines of Château de Pez.

### Winemaking

Vinification in temperature-controlled stainless steel and wooden conical vats. Aged for 12 months in French oak barrels, of which 30% are new.

### Tasting Notes

Nose of small red fruits (wild strawberry) and spice (clove). The palate is harmonious, fresh and sappy. A precise finish revealing grainy tanins. Notes of tobacco, strawberry and redcurrant.

### Harvest Notes

The years go on... but they are never the same! This is what makes our wine profession so rich: we are constantly adapting and questioning ourselves to truly reveal the soul of our terroir. 2019 was a very sunny year with major drought. This vintage is characterized by a vibrant and mineral tension, a fullness and balance between power and elegance.

With temperatures above seasonal averages, the Winter was mild and unusually dry. Under these conditions, the bud break was particularly early, from March 27th. The coolness and rainfall in the Spring slowed down the development of the vine, and adjusted back to its average period of flowering between the end of May and the beginning of June. The unstable Spring weather, caused slight coulure on the Cabernet, around mid-June. The heat and the sun then settled in for the duration. A little rain in mid-July and early August favored a rapid and homogeneous veraison from the 8th to 15th August. Slow ripening, with dry, very sunny conditions and cool nights allowed the harvest to start on September 17th in a very healthy vineyard. Weather instability returned at the end of September and lasted until the end of the harvest on October 7th, without impacting on the quality of our grapes.

### TECHNICAL INFORMATION

Varietals: 58% Cabernet Sauvignon, 38% Merlot, 4% Petit Verdot

pH: 3.63

Soil Composition: Gravel, clay and limestone

Average Vine Age: 25 years

New Oak: 30%

Aging: 12 months