

MAISONS MARQUES & DOMAINES

CHÂTEAU DE PEZ



Château de Pez

2nd Pez

Saint-Estèphe, France
Vintage: 2020

Overview

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.

With more than 7 acres farmed under biodynamic practices and an estate-wide HVE Level 3 certification, Pez 2nd is produced sustainably from the young vines of Château de Pez.

Winemaking

Vinification in temperature-controlled stainless steel (ranging from 90-120 hl) and wooden conical vats (180 hl). The vat best suited to the size of the plot is chosen.

Aged for 12 months in 50% oak barrels (of which 20% new, 30% one-year-old, all medium toast) and 50% conical stainless steel vats.

Tasting Notes

Displaying notes of peony, violet and raspberry, its nose is vibrant and full of promise. The palate is long and powerful, with both floral and fruity notes such as wild strawberry and cherry and grippy, well-integrated tannins.

Harvest Notes

2020 was an extraordinary year and it brought us a wonderful surprise! The investments made at Pez over the last few years are now coming to fruition, through the well balanced and powerful character of these voluptuous wines. 2018, 2019, 2020... a beautiful series in the making!

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: 65% Cabernet Sauvignon, 35% Merlot

Wine Alcohol: 13.3%

pH: 3.76

Soil Composition: Gravel, clay and limestone

Average Vine Age: 25 years

Aging: 12 months (mix of French oak barrels and stainless steel vats)