

MAISONS MARQUES & DOMAINES

CHÂTEAU DE PEZ



Château de Pez

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Saint-Estèphe, France

Vintage: 2013

WE 91

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 104 continuous acres with 94 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.

Winemaking

Château de Pez remains resolutely faithful to wood. The blend is composed in December, and the wine is stored in barrels (40% new wood, 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

Red fruits and fresh pastries on the nose. Long, well-balanced palate offering liquorice, hazelnut, blackberry and strawberry.

Harvest Notes

2013 will be remembered as a cool, wet year, with the exception of July and August. The harvests took place quite late; at the end of September. The warm, very humid, almost tropical conditions of the vintage created a high risk of botrytis and therefore required a meticulous sorting of the grapes. This unusual vintage in Bordeaux was vinified gently in order to avoid excessive extraction. Extra attention was paid to the barrel aging process in order to respect the wine's balance between a fruity character, body and a well-honed tannic backbone.

TECHNICAL INFORMATION

Varietals: 74% Cabernet Sauvignon, 26% Merlot

Soil Composition: Gravel with clay and limestone

Average Vine Age: 25 years

Aging: 12 months in barrels, 40% new & 40% 1 year old, 20% vats