

CHÂTEAU DE PEZ



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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.

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.

Château de Pez remains faithful to wood. Plot selection is determined in January during the blending session, and the wine is aged in barrels (35% new wood) and raked every three months.



NICOLAS GLUMINEAU WINEMAKER

Nicolas was born in 1974 and has been living in Bordeaux for 25 years. He studied at the University of Oenology in Bordeaux with Professor Denis Dubourdieu and obtained a Master of Genetics applied to oenology. He furthered his studies at the National Agronomic School of Montpellier to become an engineer in viticulture and winemaker. Nicolas began his career at Château Haut-Brion in 2005 and Château Margaux in 2006. In 2012, he became the general manager and winemaker at Château Pichon Longueville Comtesse de Lalande (Pauillac) and Château de Pez, owned by Maison Louis Roederer.

WINEMAKING

- Pez's philosophy is to use a natural approach to vineyard management, limiting the use of chemical pesticides and herbicides.
- The wine is fermented 21 days on the skin in temperature-controlled large vats. After one year in barrel, the wine is fined using fresh egg whites. It is then aged in wood (35% new oak) for 16-18 months. The wine is unfiltered.
- Pez is an elegant wine with a fine balance and soft tannins, not rustic and masculine like traditional Saint-Estèphe wines.

VINEYARD

- Château de Pez covers 118 continuous acres, with 103 acres of prime vineyards planted mainly with Cabernet Sauvignon (50%), Merlot (43%) and small amounts of Petit Verdot (4%) and Cabernet Franc (3%).
- Ideally located between the Gironde estuary and the Atlantic Ocean, favoring air movement, limiting excessive heat, and creating optimal ripening conditions.
- The vineyard dominates a high plateau with well-exposed slopes. From a summit of 18 meters, the land descends northward to 12 meters. The soil is composed of one meter of Günzian gravel overlying the calcareous argillaceous bedrock of Saint-Estèphe. Ancient drainage ditches conduct runoff towards the roads surrounding the property.
- Since 1920, pruning at Pez has been conducted according to the traditional Double Guyot Médoc method. Vines are planted on the square at 120cm intervals in both directions. A single rootstock is used: Riparia Gloire.



PRESS

CHATEAU DE PEZ 2019

Sweet berries with cedar and sandalwood, as well as flowers, such as lavender. Perfumed. Full-to medium-bodied with very polished and refined tannins that run the length of the wine. Very attractive and balanced. Drink after 2025.- [JamesSuckling.com](https://www.jamesuckling.com)



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