



VARIETALS:

51% Cabernet Sauvignon 43% Merlot 3% Petit Verdot 3% Cabernet Franc

NEW OAK: 35%

AGING: 12 months in oak barrels

CHÂTEAU DE PEZ 2020

Saint-Estéphe, France

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.

94 POINTS Decanter Needs time to open. Marvellous mineral aspects and salinity with superior tannic grain. Time in glass reveals cigar box from the Cabernet, plus high-toned raspberry, ripe plum and cedar. Cellar at least three years before enjoying. Potential for a higher score later.

94 POINTS WINE ENTHUSIAST This wine is dense, classic for Saint-Estèphe. Bold black fruits and dark hues are set to give a wine that will take its time. Tannins are surrounded by berry fruits and richness. Drink from 2027.

93 vinous The 2020 Château de Pez has a far superior bouquet than the Deuxième Vin, with blackberry and mulberry, pressed violet and then peony. The palate is medium-bodied with firm and quite saturated tannins. Fine backbone here, fresh and saline with a vibrant finish. Maybe not the most persistent Saint-Estèphe yet there is impressive weight.

92 POINTS JEB DUNNUCK Ripe berries, plums, spice and cedar aromas follow through to a medium body, creamy tannins and a delicious finish. Some nice acidity here too. Thyme character to the fruit at the end. Try after 2024.

