



## Château Pédesclaux, Pauillac, Grand Cru Classé 1855, 2011

AOC Pauillac (Bordeaux), Red 2011

Like the very best wines of its appellation, Château Pédesclaux reflects its complex terroir. Pédesclaux embodies the density of Pauillac tempered by a unique sensuality. Complexity, depth, sensuality, freshness and tension.

### PRESENTATION

Owners: Jacky et Françoise Lorenzetti

Director: Vincent Bache-Gabrielsen

Oenologist: Eric Boissenot

Area: 42 acres

### THE VINTAGE

Extremes of weather and rare early development characterized the 2011 vintage. An exceptionally hot, dry spring (the warmest on record for the past 50 years) enabled the first flowers to make their appearance four weeks ahead of schedule.

Vineyard growth, however, slowed until mid-July due to water stress, requiring flexibility during green operations when the work had to be staggered and repeated.

Scorching hot days were a feature of 2011 (maximum highs of 39°C on June 26th and 27th), which led to light scorching of some of the Cabernet Sauvignon. July and August brought mixed weather, July being cool and rainy, whereas August was hot and sunny, bringing with it gradual maturation.

### SITUATION

AOC Pauillac

### TERROIR

Garonne gravel on limestone bedrock

### IN THE VINEYARD

All work favorizing a good distribution and aeration of the grapes (disbudding, clipping, thinning out of leaves).

Hand-picked sorting harvest according to the terroir, the vigorous zones and separation between stocks from the heart and the borders of our plots.

Harvest in crates, followed by a manual sorting on clusters and then on berries.

### WINEMAKING

Gravitary vatting without pressing

Prefermentary cold maceration

Long vatting period

Punching down and racks and returns

Put into barrels by gravity

### MATURATION

60% of new barrels

16 months in barrels

### GRAPES

Cabernet-Sauvignon : 65%, Cabernet franc : 5%, Merlot : 30%





CHATEAU  
PÉDESCLAUX  
GRAND CRU CLASSÉ EN 1855  
PAUILLAC



#### SPECIFICATIONS

Alcohol level : 12.63 % vol.  
Residual Sugar : 0.07 g/l  
Acidity : 5.6 g/l  
pH: 3.58  
Age of vines: 35 years old  
Yields : 42 hL/ha  
Volume production : 937.5 hL

#### TASTING

Fresh aromas of blackberry and cherry with a beautiful balsamic and floral complexity. The tannins are very fine and dense with cherry and white flowers notes already revealed on nose. A long finish with elegant tannins and empyreumatic flavors.  
Tasted at the Château in April 2013

#### REVIEWS AND AWARDS



« Clean, pure notes of blackcurrants, black cherries, spice and earth are found in this medium-bodied, well-endowed, impressive well-made Pauillac. The finish is long, silky and authoritative. »

• Note: 89/100 - Robert Parker, 01/04/2014



« A beautiful expression of slightly minty blackcurrant. The palate is dense, classy, concentrate on fruit with present tannins giving a great structure without aggressiveness. It ends on an elegant and refreshing finish. »

• Note: 15.5/20 - Gault & Millau, 01/06/2012



« Perfect Pauillac type and a confirmation of the cru recovery. »

• Note: 16.5-17/20 - Guide Bettane et Desseauve des vins de France, 01/04/2012



« A ripe, plush, modern style, with a ganache note leading the way for crushed plum, blackberry and currant pâte de fruit notes. Lots of briar and anise on the finish lends a grippy feel. Rock-solid. An estate rapidly on the rise. »

• Note: 90-93/20 - Wine Spectator, 01/04/2012

