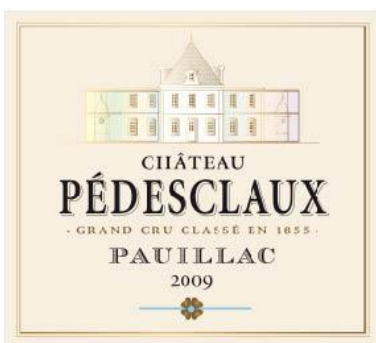


Château Pédesclaux, AOP Pauillac, Rouge, 2009

AOC Pauillac (Bordeaux), Red 2009



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 and Françoise Lorenzetti

Director: Vincent Bache-Gabrielsen

Oenologist: Eric Boissenot

Area: 26.5 acres

THE VINTAGE

The weather conditions of the vintage 2009 were exceptional, combining a wet beginning of season and a very dry end of season. We can underline a loss of water resources for the 8th consecutive year in particular in February-March and in August-September. Concerning the temperatures, a cold winter and a soft vegetative season are the main points of 2009. We had a huge thermal range with chilly nights (7 to 15°C) and hot days (27 to 35°C).

The budbreak took place normally, at the beginning of April but it was very quick. The flowering started at the end of May under excellent meteorological conditions. Finally, the “veraison” was homogeneous, at the beginning of August.

Hot days, fresh nights and limited rainfalls produced an excellent ripeness of the berries all the way to the harvest.

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 optical sorting on berries.

WINEMAKING

Gravitary vatting without crushing

Prefermentary cold maceration

Long vatting period

Punching down and racks and returns

MATURATION

60% of new barrels

14 months in barrels

GRAPES

Cabernet-Sauvignon : 55%, Cabernet franc : 5%, Merlot : 40%

SPECIFICATIONS

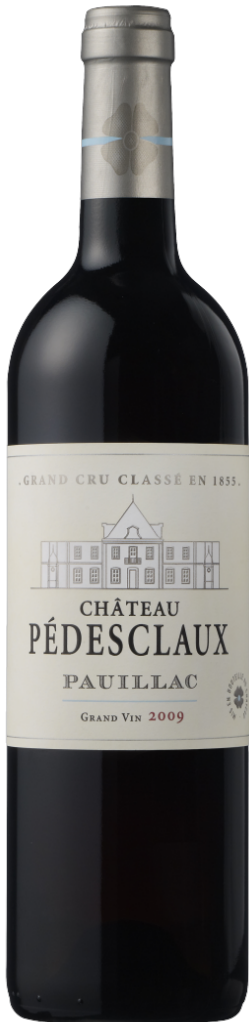
Alcohol level : 13.77 % vol.

Residual Sugar : 0.2 g/l





CHATEAU
PÉDESCLAUX
GRAND CRU CLASSÉ EN 1855
PAUILLAC



Acidity : 5.1 g/l
pH: 5.1
Age of vines: 35 years old
Yields : 40hL/ha
Volume production : 750 hL

TASTING

Château Pédesclaux 2009 has a deep purple color, a lively nose with hints of ripe Cabernet Sauvignon and cedar. The palate has a fleshy entry, full and round, it has an exceptional quality of tannins. Long, very long, Château Pédesclaux 2009 has a finish composed of blackcurrant and blackberry flavors with a great freshness.

Tasted at the Château in February 2012

REVIEWS AND AWARDS

« Subtle, elegant cassis nose. Rich, dense and compact, with fine depth of fruit. Concentrated and brooding, with complex hints of mocha and black fruits. Underlying elegance and a fine balance of tannin and acidity. It has class, length and persistence. »

• Note: 95 - Decanter - December 2012

« This is full-bodied, with super polished tannins and light smoky, chocolaty and plum character. Long and polished. Very fine indeed. »

• Note: 93 - James Suckling - April 2012

« An amped-up style, with showy aromatics of toasty spice and wood, but there's good solid density to the blackberry, blackcurrant and fig fruit. »

• Note: 92 - Wine Spectator - February 2012

