

Château Pédesclaux, Pauillac, Grand Cru Classé 1855, 2016

Pauillac, Red 2016



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.

THE WINE

Owners : Jacky and Françoise Lorenzetti

Director : Vincent Bache-Gabrielsen

Oenologist : Eric Boissenot

area : 49.7 hectares

THE VINTAGE

Product of a tense wine-growing season, with an uneven meteorology that tormented us at times, 2016 is a completely unexpected vintage.

Heavy rain followed by a period of droughts had us fear the worst, but thanks to Château Pédesclaux's soil, the specific care given to the vineyard, along with providential turnarounds. All contributed to making 2016 the most awaited vintage since the purchase of the property by Mr and Mrs Lorenzetti in 2009. The quality of the harvest was such that - for the first time - the 4 emblematic grape varieties, Cabernet- Sauvignon, Merlot, Petit Verdot and Cabernet Franc, are all present in Château Pédesclaux's blend.

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

Gravitary vinification without pump

VARIETALS

Cabernet-Sauvignon : 48%, Merlot : 45%, Petit-Verdot : 4%, Cabernet franc : 3%

SPECIFICATIONS

Alcohol level : 13.3 % vol.

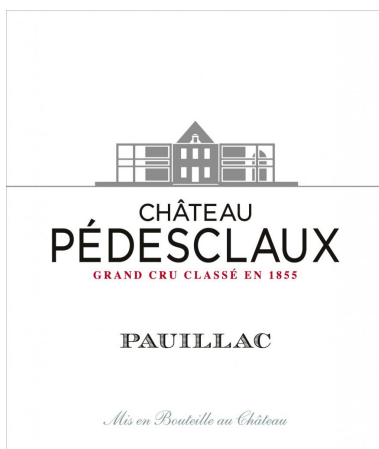
pH: 3.61

Age of vines: 35 years old

TASTING NOTES

2016 is the first vintage in the history of Château Pédesclaux to combine the 4 grape

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CHÂTEAU
PÉDESCLAUX
GRAND CRU CLASSÉ EN 1855
PAULLAC

varieties in its blend. Intense velvety red color, with a complex nose of unique depth, with notes of blackberry jam, fleshy Burlat cherry, mint and salted butter caramel blend with rhubarb to express a fresh nose. The body is ample and delightful, smooth and sensual, yet keeps being dense. It offers a palatable and salvating texture, backed with notes of spices, licorice, roasted hazelnuts reminiscent of biscuits just out of the oven. The expression of wild berries mixed with wild rose brings the vivacity necessary for a good balance.

