



# CHÂTEAU PÉDESCLAUX

GRAND CRU CLASSÉ EN 1855  
PAUILLAC

## 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: Family Lorenzetti  
Managing Director: Emmanuel Cruse  
Property Director: Vincent Bache-Gabrielsen  
Head of culture: Cyril Petit  
Cellar Master: Jérôme Juhé  
Consulting oenologist: Eric Boissenot  
Total area: 49 ha

### 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

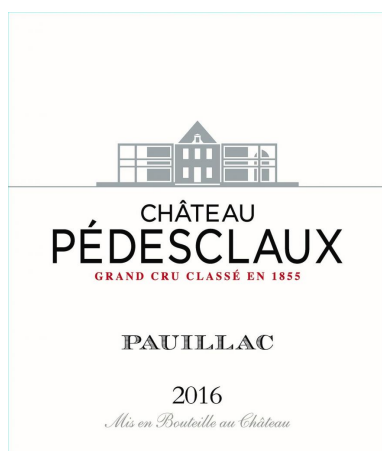
Gravitary vatting without pressing  
Prefermentary cold maceration  
Long vatting period  
Gravitary vinification without pump

### VARIETALS

Merlot : 48%, Cabernet-Sauvignon : 47%, Petit-Verdot : 03%, Cabernet franc : 02%

### SPECIFICATIONS

Alcohol level : 13.3 % vol.  
pH: 3.61  
Age of vines: 35 years old



Château Pédesclaux  
Route de Pédesclaux, 33250 Pauillac  
Tel. 05 57 73 64 64  
chateau-pedesclaux.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



[vincod.com/Q799DE](https://vincod.com/Q799DE)



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### TASTING NOTES

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

### REVIEWS AND AWARDS

#### Decanter

94/100

"Once again in this vintage you see the results of investment, and we have an utterly delicious Pedesclaux on our hands."

Decanter

[JAMESUCKLING.COM](https://www.jamesuckling.com)

94-95/100

"Full body, ultra-refined and a long finish. Fantastic length. Great elegance here with power."

James Suckling

[JAMESUCKLING.COM](https://www.jamesuckling.com)

94-95/100

"Plein, finale longue et ultra raffinée. Longueur fantastique. Superbe élégance associée ici à de la force."

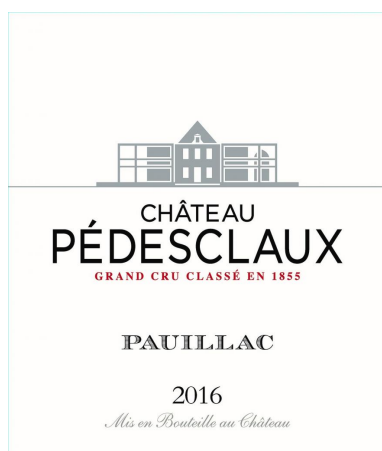
James Suckling

[The Wine Cellar](https://www.thewinecellar.com)

92-94/100

"As more of the vineyard becomes planted to Cabernet Sauvignon, this will keep getting better  
?and better."

The Wine Cellar Insider



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