



CHÂTEAU PÉDESCLAUX

GRAND CRU CLASSÉ EN 1855
PAUILLAC



Château Pédesclaux, Pauillac, Grand Cru Classé 1855, 2012

AOC Pauillac (Bordeaux), Red 2012

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: Gérald Verrac
Consulting oenologist: Eric Boissenot
Total area: 42 ha

THE VINTAGE

The climate of the vintage 2012 stood out with an alternation between chilliness and mildness, rainfall and dryness. The winter was so cool that the vineyard wept since January ! On the contrary, February was very cold (the temperatures reached -7°C) and stopped this phenomenon. The flowering started with lateness due to the complicated weather conditions and had caused flower abortion. That's why the veraison was heterogeneous and spread over the time but the beautiful days in August and September permitted to get a good 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
Gravitary racks and returns

MATURATION

15 months in barrels
70% of new barrels

VARIETALS

Cabernet-Sauvignon : 63%, Cabernet franc : 5%, Merlot : 32%

SPECIFICATIONS

Alcohol level : 13.17 % vol.





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Residual Sugar : 0.4 g/l
Acidity : 5.4 g/l
pH: 3.66
Age of vines: 35 years old ans
Yields : 38hL/ha hL/ha
Volume production : 937.5 hL

TASTING NOTES

A fantastic garnet red color. An explosive nose exhibits some notes of fresh red fruits (red currant, Burlat cherry), and white fruits like pear. These flavors are accompanied by cocoa, liquorice and hearth. The attack is fresh, explosive and later, it reveals smooth and fine tannins. A beautiful freshness, a good length with notes of Morello cherry, caramel with milk. Tasted at the Château in April 2016

REVIEWS AND AWARDS

Decanter

90/100

"Great value for money for what is a fruit-forward, polish claret, with a firm tannic structure that is not overpowering, and a seductive fleshiness to the dark fruit."

Decanter, 01/09/2015

Wine Spectator

90/100

"The core of succulent plum, blackberry and raspberry fruit is bright and defined. Shows lots of racy grip through the finish, complemented by buried minerality. An excellent effort and a real surprise this has blossomed following the élevage."

Wine Spectator, 01/03/2015

bettane + desseauve

16/20

"Intense color, typical nose of mocha and Havana, strong personality, frank tannins, complex, excellent style."

Guide Bettane et Desseauve des vins de France, 01/04/2013



91-93/100

"The wine exhibits Pauillac's classic note of creme de cassis intermixed with vanillin, espresso and white chocolate. Medium to full-bodied and rich, this cuvee should drink well for 15-20 years."

Robert Parker, 01/04/2013

