



Château les Ormes, Château les Ormes, AOP Saint-Julien, Rouge, 2012

AOP Saint-Julien, Bordeaux, France

Owners Fabienne & Philippe Pairault make their wine in total respect to the environment and wouldn't have it any other way. In 2008 they employed the young beautiful, brilliant and dynamic Diana Garcia-Gonzalez, winemaker at Château les Ormes, who with some gentle love and attention made this wine into possibly the finest value for money in the appellation.

PRESENTATION

The soils are identical to the other chateaux on the plateau of Beychevelle : beautiful gravel that favours the elegance of Saint Julien. It is no coincidence that 85% of the appellation is Cru Classé. Most of the chateaux that are not classified in this appellation simply didn't exist in 1855 at the time of the creation of the classification, although they are made up of plots of land that formerly belonged to these chateaux.

WINEMAKING

Traditional vinification in stainless steel and concrete tanks before ageing for 12 months in oak barrels (33% new wood)

VARIETALS

Cabernet sauvignon 70%, Merlot 25%, Petit verdot 3%, Cabernet franc 2%

13 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

17°C / 63°F

AGEING POTENTIAL

10 to 15 years

TASTING

A superb wine from a great drinking vintage opening to aromas of tobacco, pencil shavings, blueberries. A great structure and texture for a true expression of Saint-Julien terroir.

FOOD PAIRINGS

A Saint Julien that will go wonderfully with dishes such as: lamb, game, poultry, veal and beef. Cheeses: Pont l'évêque, Evora, salers, reblochon, époisses.

