



# Vignobles de Bordeaux

BRUNOLAFON  
wine selection



## Château Graves de Pez, AOP Saint-Estèphe, Red, 2014

AOP Saint-Estèphe, Bordeaux, France

The vineyard is situated on some of the finest terroir of Saint Estèphe, on the hallowed gravel plateau shared among parcels from Château Montrose, Cos d'Estournel and Haut Marbuzet. The result is a very enjoyable Saint Estèphe with a beautiful fruit expression. A true gem!

### PRESENTATION

The Saint Martin family knows how to make and run a great Saint Estèphe property having contributed a generation to Chateau Lafon Rochet. The new generation, Maxime Saint Martin, has taken over these 3 hectares to create a wonderful wine, true to its terroir and massively attractive. He makes his wine with the help of consultant winemaker Jacques Boissenot, one of the finest consultant in Bordeaux, having been responsible for the quality of 4 of the 5 first growths (Mouton Rothschild, Lafite Rothschild, Latour, Margaux) for many years.

### WINEMAKING

Vinification in thermoregulated stainless steel tanks at 28°C. Aged 12 months in barrel (1/3 new wood).

### VARIETALS

Cabernet sauvignon 68%, Merlot 30%, Petit verdot 2%

### 13 % VOL.

Contains sulphites. Contains egg or egg products. Does not contain milk or milk-based products. No..

### SERVING

17°C / 63°F

### AGEING POTENTIAL

10 to 15 years

### TASTING

The 2014 Graves de Pez is a fantastic showing, delivering attractive aromas and flavours of blackberries and ripe cherries, which are woven together with spices, tar, fresh cut floral and minerals. The medium to full body is well structured and expands beautifully across the palate. This continues to impress with excellent balance, and a wonderful round, polished texture, leading into a long velvety finish.

### FOOD PAIRINGS

Saint Estèphe wines can pair quite well with food. The wines of St. Estèphe can be best when served with roasted, braised, or grilled meats like steak, veal, pork, beef, and game. St. Estèphe is also a natural wine and food pairing with hard and soft cheeses.



### Bruno Lafon Selection

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