

Haut de Pez

Chateau Haut de Pez St Estephe

France - Bordeaux

Merlot - Cabernet Sauvignon -
Cabernet Franc



The History

Chateau les Hauts de Pez is a propriety in South of France - Bordeaux Area. Saint-Estèphe is the most northerly of the Médoc's four principal communal appellations. Irs varietal soil structure includes gravel hillocks near the estuary; a bedrock of limestones, the calcaire of Saint-Estèphe, which outcrops in certain areas. These variations influence the choice of grape varieties and add certain nuances on the wine.



The Vineyard

Merlot : 49 % Cabernet Sauvignon : 37 % Cabernet Franc : 14 %



The Wine

Vines age : 24 years Yield : 57 hl/ha

Analysis: total acidity : 3,9 g/l Alcohol : 13° Alc polyphenolic : 69

Weather conditions: Normal spring, July very hot, August cool, first fifteen days of September very hot too, harvest in good conditions wet and sunny.

Harvest: between the 23rd of September and the 07th of October 2006. Hand harvesting first sorting of bunches at the vineyard, transport in small and thin baskets, second sorting at the cellar .

Vinification: Fermentation temperature 27°C (stainless steel vats with temperature control).

Skin contact: 4 weeks.

Maturation : In oak barrels during 12 months,

Fining : with egg white.

Bottling: The wine was bottled in our cellar the 03rd and 04th of April 2008, using corks of the first quality.



Tasting Notes

Medium dark and ruby color. Beautiful fresh red fruits and cherry nose. The attack on the palate is medium soft with a nice intensity on the mid-palate with some christmas spice and a hint of clove. The finish is long and elegant.



Food Pairing

This wine reveals all his power on a duck confit & aged cheddar

