



CHATEAU  
PÉDESCLAUX  
GRAND CRU CLASSÉ EN 1855

GREENWOOD

FINE WINE

Est. 1997

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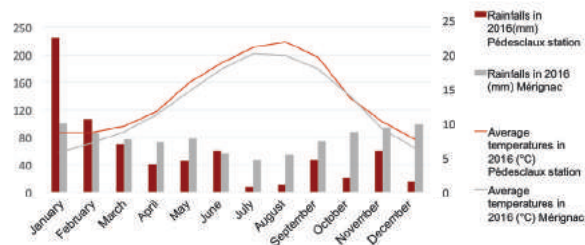
Owners: Jacky et Françoise Lorenzetti  
 Managing Director: Emmanuel Cruse  
 Properties Director: Vincent Bache-Gabrielsen  
 Chef de culture : Cyril Petit  
 Cellar master: Jérôme Juhé  
 Consulting oenologist: Éric Boissenot  
 Total area: 49,7 ha

Area under production: 45,2 ha  
 Density of planting: 8 500 à 10 000 pieds/ha  
 Average age of the vineyard: 35 ans  
 Terroir : Graves garonnaises on limestone base  
 Grape varieties : 48% Merlot, 47% Cabernet Sauvignon,  
 3% Petit Verdot, 2% Cabernet Franc

❖ **2016 A VINTAGE FULL OF SURPRISE**

Product of a tense wine-growing season, with an uneven meteorology that tormented us at times, 2016 is a completely unexpected vintage.

Heavy rains 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 final blend



ANALYSIS	Château Pédesclaux	Fleur de Pédesclaux
Alcohol content (%vol)	13,3	13,1
Total acidity (g H <sub>2</sub> SO <sub>4</sub> /L)	3,6	3,7
pH	3,61	3,52

BLEND	Château Pédesclaux	Fleur de Pédesclaux
Merlot	45%	67%
Cabernet Sauvignon	48%	30%
Petit Verdot	4%	3%
Cabernet Franc	3%	

## ❖ PATIENCE AND TRUST IN THE VINEYARD

2016 started off with mild temperatures and heavy rains. The bud burst took place between early and mid-April. It was rapid and homogeneous. From May onwards it rained incessantly. This pressure required increased attention and an almost constant presence in the vineyard, to ensure that it stays healthy. Miraculously, during the only week without rain in a long time, the vine bloomed. It resumed raining until July 12. Then, a very dry summer started, but there was no heat wave, thanks to the cool nights. Our vines rooted in a soil with clay-limestone subsoils, and reacted very well to this drought. We were worried about the lack of water, but the work of the surfacing soil forced the roots to grow deeper underground, where they found the water that had been retained from the spring rains. Nevertheless, this drought led to veraison being slowed down. We were preoccupied about the ripening. It finally rained on September 13, which was a complete relief, as the ripening could continue its process, under ideal conditions.

## ❖ SMILE ON EVERYON'S FACE FOR THE 2016 HARVEST

With recurring blind tastings of each plot, and with our own method, we were able to detect a great potential and precisely decide on our harvest dates. In this late vintage, we had to wait for the grapes to be ready, to avoid revealing a too angular and austere backbone. Thanks to an ideal weather, the harvest was idyllic. Spread out over 3 weeks, harvest dates were optimized for each plot. In the end, the 2016 harvest was generous and serene, yielding a distinctively good quality on all grape varieties. The small but numerous berries generated a very high marc / juice ratio, which favored exceptional levels of power and concentration in the win

Thus, we decided to start our harvest on September 29th and to finish on October 18th.

## ❖ “HAUTE COUTURE” VINIFICATION

2016 is the third vintage designed in our gravity cellar: the harvest -picked up in small crates- is cooled down in a cold room for 24 hours, before being transported by elevator up to sorting tables. After selection, the grapes are delicately deposited in rolling cuvons that will pour them into truncated conical tanks. Each tank is adapted to the size of each plot. Pre-fermentation maceration is a stage that allows aromas and color to diffuse smoothly. Afterwards, fermentation is ready to take place, at temperatures that will favor a slow extraction, for an intense expression of the fruits. A long vatting will follow, in order to harmonize the whole. The wine will then be gravity-fed into new barrels (50%) and barrels of a wine (50%), long heated to heart.

The wines from this generous vintage remind us of Bordeaux's great classic of 1990: They are very well built. Merlots are dense, with a deep color. Their generosity and alcohol levels are perfectly balanced with a prominent acidity, presaging a superb aging potential.

The Cabernets Sauvignons are racy, built on length and tension. They express a complex aromatic palette, leading us to think they will most likely be part of the blend for the Primary wine. The Petits Verdots are very woven, powerful and spicy.

## ❖ CHÂTEAU PEDESCLAUX 2016 TASTING NOTE

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 salivating texture, backed by notes of spices, licorice, roasted hazelnuts reminiscent of the biscuits just out of the oven. The expression of wild berries mixed with wild rose brings the vivacity necessary for a good balance.

## ❖ FLEUR DE PEDESCLAUX 2016 TASTING NOTE

In a shimmering purple color, Fleur de Pédesclaux 2016 expresses a very fragrant nose, the complexity of which reveals notes of cherry pits and rhubarb, backed by aniseed and smoky notes. The body, all in elegance, softness and boldness, is built on an acidity that strengthens the palatability of this wine. The juicy and sweet black fruits aromas reveal all the delightful elegance. Its backbone tightens in the finish, and a precise breeding will reveal all the potential of this wine in the making.

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