



Château SAINT PIERRE 2008

ST JULIEN - 4EME CRU CLASSE

OVERVIEW

The viticultural history of this domain, one of the most ancient of the Médoc, dates back to the 17th century. From 1693, archives attested the existence of a viticultural property called "Serançan", belonging to the Marquis of Cheverry. Further to an inheritance, the vineyard was split in two. It was not yet excluded from the 1855 classification, where the domain appears on the top of the Fourth Classified Growths. Henri Martin began the work of bringing it back to life and integrity, by reassembling progressively the various elements that originally composed the domain. as he has been known to tell the story humorously; "It has taken 60 years to go the 100 metres separating Gloria from Saint-Pierre!".

VINEYARD

Soil:

Surface: 17 hectares

Average age of the vineyard: 50 years

Grape varieties: 75% Cabernet Sauvignon / 15% Merlot / 10% Cabernet Franc

BLEND

83% Cabernet Sauvignon / 17% Merlot

MAKING PROCESS

Classical vinification. Vatting for 3 to 5 weeks. Ageing for 12 months in barrels, with 50 to 75% new oak.

TASTING NOTE

Splendid colour. The nose is spicy and distinguished. On the palate, the thread is remarkable with tasteful tannins. Full of style.

MATCHING FOOD

Serve at 17-18°C with grilled rib of beef or roasted shoulder of lamb, along with pan-fried mushrooms and vegetables. This wine will be perfect with a good selection of cheeses.

AGEING POTENTIAL

More than 15 years

AWARDS

Robert Parker / Erobertparker: 93 | Revue Du Vin De France: 2013-16.5 | Wine Spectator: 88 - 91 | Decanter: 17,5 | Jean-marc Quarin: 16,5 - 16,75 | Jancis Robinson: 16,5 | Bettane & Desseauve: 17 | Rene Gabriel / Bordeaux Total: 17 | Neal Martin / Wine Advocate: 89 - 91 | Wine Enthusiast : 93-DEC 2010



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