



## Château SAINT PIERRE 2011

### 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

81% Cabernet Sauvignon / 15% Merlot / 4% Cabernet Franc

#### MAKING PROCESS

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

#### TASTING NOTE

Blended with 81% of Cabernet Sauvignon, the wine is full-bodied, tannic with a dark dress with violet hints. On the palate, the attack is round. The wine is a little bit stout but generous and fruity. The finish is elegant with a good length.

#### MATCHING FOOD

Serve at 17-18°C with beef fillet and béarnaise sauce or with braised poultry, along with gratin of vegetables. This wine will be perfect with a good selection of cheeses.

#### AGEING POTENTIAL

More than 15 years

#### AWARDS

Robert Parker / Erobertparker: 87 | Revue Du Vin De France: 2013-16 | Wine Spectator: 89 - 92 | Decanter: 17 | Jancis Robinson: 16 | Bettane & Desseauve: 17 - 17,5 | Rene Gabriel / Bordeaux Total: 18 | Neal Martin / Wine Advocate: 91 - 93 | James Suckling: 89 - 90



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