



Château SAINT PIERRE 2014

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

MAKING PROCESS

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

TASTING NOTE

"The Château Saint-Pierre 2014 is a blend of 78% Cabernet Sauvignon, 16% Merlot and 6% Cabernet Franc. There is a sense of harmony and focus on the nose: nicely defined with a touch of tobacco developing in the glass. The palate is medium-bodied with good grip, quite saline and sappy in the mouth with spice on the structured finish. This is a more masculine Saint-Pierre, but it is well crafted with very good length. It just feels rather conservative compared to some of its Saint Julien siblings"

MATCHING FOOD

Serve at 17-18°C with fillet of veal and chanterelles, confit of duck or roasted lamb shoulder lamb, along with pan-fried potatoes and herbs. This wine will be perfect with a good selection of cheeses.

AGEING POTENTIAL

More than 15 years

AWARDS

Revue Du Vin De France: 16.5 - 17.5 | Wine Spectator: 89 - 92 | Decanter: 95-MAR 2017 | Jean-marc Quarin: 16,5 | Jancis Robinson: 17 | Bettane & Desseauve: 94 | Rene Gabriel / Bordeaux Total: 17 | Neal Martin / Wine Advocate: 92 | Wine Enthusiast : 92 | James Suckling: 91 - 92



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19