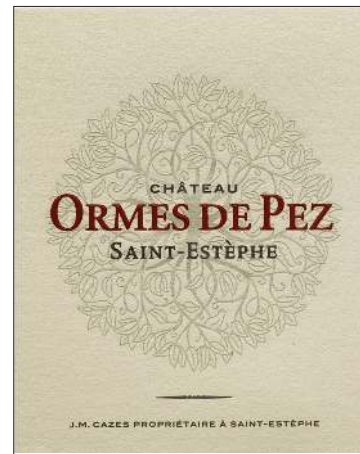




APPELLATION
Saint-Estèphe

VINTAGE
2013

OWNER
Jean-Michel CAZES



Surface : 35 hectares

« **Terroir** » (soil) : Garonne Gravel

Harvest : Hand-picked and sorted at the vineyard

Ageing : French oak barrels for 14 months (45% new wood)

Blending : 46% Cabernet Sauvignon, 42% Merlot, 10% Cabernet Franc, 2% Petit Verdot

« **Earth, Wind and Fire...** »

After a difficult flowering mainly for the old merlot, the favorable weather conditions in July were not enough to compensate for the phenologic immaturity in the grapes. The harvests here were just as late as they were in Pauillac. Our job was to do everything in our power to bring the harvest to optimum maturity. We therefore paid particular attention during the veraison stage to the green harvesting : Removal of immature clusters or those affected by millerandage and aeration of fruit bunches on overloaded vines.

At 34 hl per hectare, the low yields were within the average for the vintage and alcohol contents above 12% by Vol. were seen on vatting, based on great acidity.

After a good many checks of maturity, we decided to begin harvest on October 1st with a fast pace enabled us to pick the more fragile plots in good sanitary state and allowed us to end on October 14th.

Ormes de Pez 2013 shows a great freshness. It's a wine marked by precision and exceptional fruit.