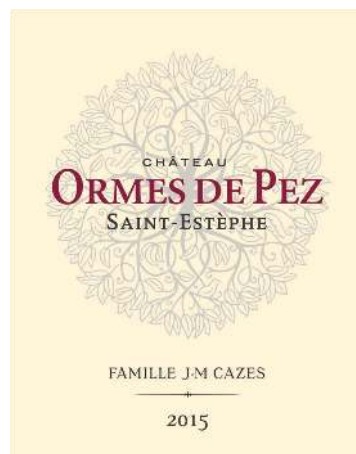




**APPELLATION**  
Saint-Estèphe

**VINTAGE**  
2015

**OWNER**  
Jean-Michel CAZES



**Surface:** 35 hectares

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

**Harvest:** Hand-picked and sorted at the vineyard

**Ageing:** French oak barrels for 16 months (45% new wood)

**Blending:** 44% Cabernet Sauvignon, 49% Merlot, 6% Cabernet Franc, 1% Petit Verdot

**Take five**

The vine's vegetative cycle was very similar to that seen for the 2015 Château Ormes de Pez and Château Lynch-Bages vintages.

Bud break was average to late, the vine's vegetative growth was at first explosive before then slowing down, flowering was rapid and uniform, and water stress conditions increased gradually from June as a result of the hot, dry weather.

Harvesting of Ormes de Pez took place in very good conditions, and grapes were picked at optimum ripeness after 14 and a half days of harvest.

The Merlot was picked in six and a half days between 23 and 29 September. To finish, the Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested in seven full days and two half days between 29 September and 8 October.

This year, we used a new technique that changed the way the grapes were received. This technique, which proved a great success, involved use of 200 kg containers which preserved the integrity of the grapes during their journey from the vineyard to the cellar.

Finally, and for the first time since we began testing, our own selected wine yeast strain was tried in a vat of Ormes de Pez Cabernet Sauvignon. The first tastings have already revealed a quality observed in Lynch-Bages' most recent vintages.

Blending took place in December, and for the first time in more than 15 years there is a higher percentage of Merlot than Cabernet Sauvignon. It nonetheless remains a "traditional" Ormes de Pez blend.

This Ormes de Pez vintage, with its intense colour and aromas of dark fruit, is powerful yet balanced, characterised by a generous palate and beautifully ripe tannins.