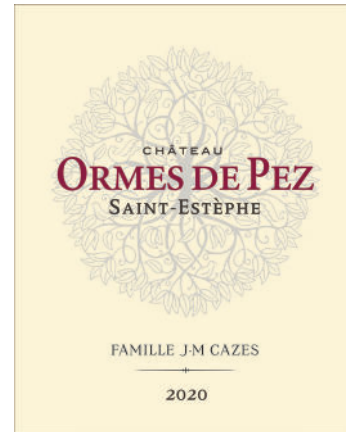




**APPELLATION**  
Saint-Estèphe

**VINTAGE**  
2020

**OWNER**  
CAZES family



**Surface:** 40 hectares

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

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

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

**Blend:** 38% Cabernet Sauvignon, 54% Merlot, 4% Cabernet Franc, 4% Petit Verdot

**Analyses:** Acidity: 3.85 g/l of H<sub>2</sub>SO<sub>4</sub>; pH: 3.69; TPI: 79; Alcohol: 13.17% vol.

## ***Fiat Lux!***

Winter 2019-2020 was marked by mild temperatures and heavy rain. Bud break came early, on 22 March on average for the Merlot and 28 March for the Cabernet. The extremely variable and relatively humid weather conditions throughout the spring accelerated the vine's vegetative cycle. Flowering began on about 14 May and progressed smoothly.

From 18 June, the weather completely reversed with a shift to dry and summery conditions, with even some scorching heat at the end of July beneficial for berry quality. Water stress developed, in particular on the large gravelly soils of the Cabernet, but was mitigated by the clay Saint-Estèphe sub-soils.

The Merlot harvest began on 15 September, and continued through to 20 September. The Cabernet Franc and Petit Verdot were picked on 21 and 22 September, respectively. The Cabernet Sauvignon was harvested from 20 to 28 September, date at which the harvest ended. The grapes were perfectly healthy.

Traditional vinification methods lasting on average 20 days were used for all vats, with rapid alcoholic fermentation. Running off began on 6 October. Following malolactic fermentation at the end of December, the wine started its 16 month ageing period in French oak barrels.

*Château Ormes de Pez 2020 displays deep garnet-purple color with notes of plum preserves and dark berries, plus hints of graphite. Nice chewiness to the texture and lovely freshness, finishing on a lingering fragrant-earth note. (May 2021).*