



"This 2021 vintage was 'Rock and Roll!'"

Jean-Charles Cazes



## Château Ormes de Pez, a family history

Château Ormes de Pez belongs to the Médoc landscape since the 18<sup>th</sup> century. Located West of **Saint-Estèphe** and bordering the hamlet of Pez, the estate owes its name to a magnificent grove of elm trees, which no longer exists today. Château Ormes de Pez is the second property – after Château Lynch-Bages – acquired by the Cazes family in **1939**.

The vineyard extends over **two distinct terroirs**: the Cabernets thrive on the gravelly parcels composed of quartz and rolled pebbles whereas Merlot is best-suited to the cooler, sandy-clay parcels.

With a distinctive **harmonious spicy character**, Château Ormes de Pez is true to its terroir. Wine lovers appreciate its opulence, elegance and well-rounded structure. Its powerful, rich and excellent tannic backbone allows graceful ageing.



## Château Ormes de Pez, in a nutshell...

- Historic property of the Cazes family **since 1939**, the Château is also known for its B&B.
- Located in the small hamlet of "Pez", the property owes its name to a beautiful **grove of elm trees** which was planted on the property in the 19<sup>th</sup> century.
- Over the past ten years, a major **restructuring of the vineyard** has been carried out by adapting each varietal to the nature of the soils and thus in order to reach optimal and **regular ripeness** on each parcel.



# 2021, ROCK and ROLL

While bud break was once again particularly early, the cool weather conditions which followed significantly delayed the vegetative cycle.

Following three vintages with favourable weather conditions and solar profiles, 2021 turned out as a real challenge! Rainfall during flowering heavily reduced the quantitative harvest potential and the cool temperatures slowed down the grapes' ripening process, which seemed at the time difficult to reach...

Luckily, by the end of September the sun came back in time for the grapes to reach optimal ripeness and concentration. As expected, yields were low, but they were key to getting perfect maturity.

Picking began on 28 September with the Merlot for a period of eight days. The Cabernet Franc were picked over three days, followed by the Cabernet Sauvignon. The Petit Verdot was picked over a period of two days until 9 October.

Traditional vinification methods lasting on average 20 days were used for all vats, with rapid alcoholic fermentation. Running off began on 19 October. Following malolactic fermentation at the beginning of January, the wine started its 16-month ageing period in French oak barrels.

*With its deep garnet colour, Château Ormes de Pez 2021 offers fresh cherry and black fruit aromas with big, well-rounded tannins and a lingering freshness. This 2021 is in line with recent vintages with a harmoniously balanced blend of Cabernet and Merlot.*

Nicolas Labenne, technical director, May 2022.

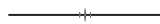
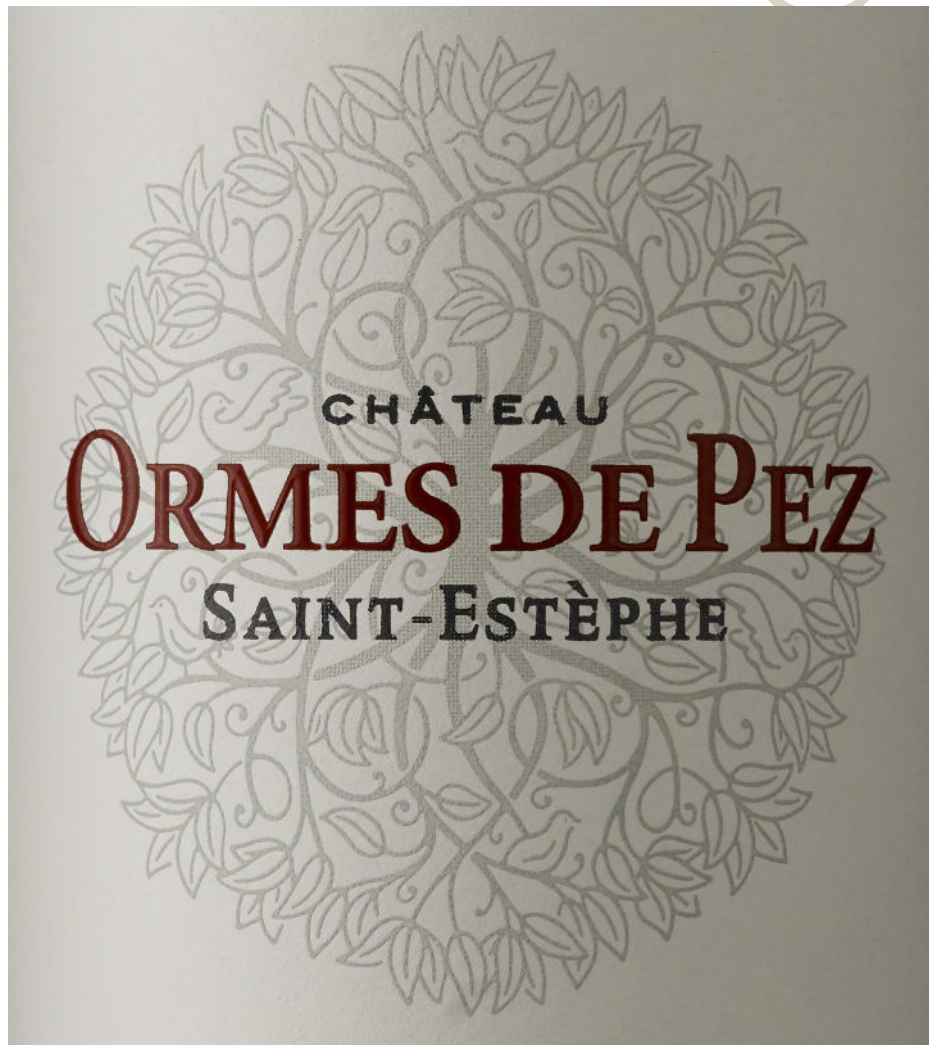
<b>Appellation</b> Saint-Estèphe	<b>Ageing</b> 16 months in French oak barrels (45% new wood)
<b>Surface</b> 40 hectares	<b>Blend</b> 40% Cabernet Sauvignon 49% Merlot 6% Cabernet Franc 5% Petit Verdot
<b>Terroir (soil)</b> Garonne gravel and sandy-clay	<b>Analyses</b> Acidity: 3.75 g/l of H <sub>2</sub> SO <sub>4</sub> Alcohol: 13.13% vol. pH: 3.68 TPI: 80
<b>Harvest</b> Hand-picked and sorted at the vineyard	
<b>Average yields (appellation)</b> 40 hl per hectare	



## Château Ormes de Pez, the label's hidden secret revealed!

The design of the label has been inspired by the elm trees since the 2003 vintage.

The illustration not only pays tribute to the beautiful elm trees which no longer exist, but is a strong distinctive symbol of the estate. The label also has a hidden secret: six turtle doves lay peacefully on some of the tree branches... Will you be able to spot them?



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