



2017

After a very dry winter, bud break began early, on around 22 March for the earliest Merlots. The spring was relatively mild, marked by normal but regular rainfall, leading us to expect an early vintage. In fact, by mid-April we had noticed that the phenological stages were about ten days ahead of 2016.

The key event in 2017 remains the episodes of heavy morning frost (21 to 22 April then 27 to 29 April). Only one plot located lower than the others and further away from the Gironde estuary suffered damage as a result of this extreme phenomenon, the most severe the vineyard had seen since 1991.

Vine growth then resumed and the first flowers were seen around 26 May.

The good climatic conditions at the beginning of the summer allowed the vine to continue its active and homogeneous growth. We observed the beginnings of veraison eight days early, similar to the 2003 vintage, or more recently that of 2011.

Ripening slowed at the beginning of September due to a few cool and rainy days, then resumed and proved to be particularly qualitative thanks to a magnificent autumn.

The grapes were harvested traditionally, by hand, by a team of about fifty people. The harvest was transported in 200 kg containers.

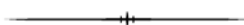
It took us 15 days to harvest our four traditional grape varieties. The Merlot was picked in six days, between 18 and 23 September, and the Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested in nine days, between 25 September and 5 October. It is worth noting that we began harvesting nine days earlier than in 2016, after two maturity controls carried out throughout the estate.

Yields were good, with an abundance of Merlot and lovely dense Cabernet grapes.

The grapes were healthy when placed in the vats. Vinification brought out the potential of the berries and produced fresh, well-rounded wines with discreet but silky tannins. Alcoholic and malolactic fermentation proceeded normally, one after the other.

The running off carried out from 10 to 24 October confirmed that the volumes were fully satisfactory.

Barrel ageing will increase aromatic complexity to what was already a very promising structure following the first blends.



Château Ormes de Pez 2017

Blend:

42% Cabernet Sauvignon
51% Merlot
6% Cabernet Franc
1% Petit Verdot

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

Analyses:

Alcohol: 13.42% vol.
Acidity: 3.45 g/l of H₂SO₄
pH: 3.67
ITP: 60

Tasting note (March 2018):

Château Ormes de Pez 2017 is a fine and elegant full-bodied wine with a nose marked by aromas of fresh black fruit. Its structure is harmonious, despite its young age, with aromas of blackcurrant and black cherry typical of the Merlot varietal; along with toasted notes. Beautiful aromatic persistence.

