Presentation

Owners: Françoise and Jacky Lorenzetti Managing director: Emmanuel Cruse Director: Vincent Bache-Gabrielsen Vineyard manager: Cyril Petit

Cellar master: Gérald Verrac

Consulting oenologists: Sandra Duboscq & Christophe Coupez

Planted area: 42 ha

Area in production: 36 ha

Vineyard density: 8 333 vinestocks/ha Vineyard average age: 35 years old Soil: Peyrosols (gravels on clay)

Grape varieties: 55% Cabernet Sauvignon, 40% Merlot and 5% Cabernet Franc

Weather datas

The climate of the vintage 2012 stood out with an alternation between chilliness and mildness, rainfall and dryness. The winter was so cool that the vineyard wept since January! On the contrary, February was very cold (the temperatures reached -7°C) and stopped this phenomenon. The flowering started with lateness due to the complicated weather conditions and had caused flower abortion. That's why the veraison was heterogeneous and spread over the time but the beautiful days in August and September permitted to get a good maturation.

Vineyard management

Vigilance, reactivity and adaptation were daily asked the technical team due to a high pressure of diseases and a sprouting step by step. In order to get an excellent quality of berries, the green works were essential. That's why a complete "echardage", thinning out of leaves and a meticulous "toilettage" contributed to a better aeration and exposure of grapes.

Harvest

The perfect harmony between technological and phenolic maturity was during a short period. The harvest team was resized, which permitted to pick up the Merlots from the 03rd to the 10th of October 2012 and then the Cabernets to the 14th of October 2012. Further to the excellent results obtained last year, we harvested again the middle of plots

before the sides, shallow 8 kg crates and cool storage for 24 hrs, strict selections before and after soft de-stemming.

Winemaking and ageing

Our policy of berries respect involves a winemaking by gravity, done for the first time in 2009. The tank filling of whole berries without crushing, the racks and returns by gravity alternated with punchings of cap permit to increase the aromatic qualities. In this way, we have changed 70% of the barrels and we still work with some coopers like Taransaud and François Frères.

Since 2009, date of repurchase done by Jacky and Françoise Lorenzetti, the style of Château Pédesclaux becomes more refined. So 2012 is the best vintage ever done, better thant 2011, 2010 and 2009. The terroirs from Milon and Mousset, bought in 2010, give us an excellent quality of berries. A huge precision of vine works and a high reactivity from the technical team permit to give exceptional results on the Cabernets.

Château Pédesclaux 2012 is deep, intense with a beautiful fruit with smooth tannins, balance between power and delicacy, sign of Pauillac great terroirs.

Blending of Château Pédesclaux 2012:

63% Cabernet Sauvignon, 32% Merlot, 5% Cabernet Franc

Analysis:

Alcoholic strength (% vol) : 13.2° Total acidity (gH2SO4/L) : 3.7

pH: 3.71

Index of total polypehnols: 80

Anthocyans: 795

Proportion 1er wine and 2nd wine:

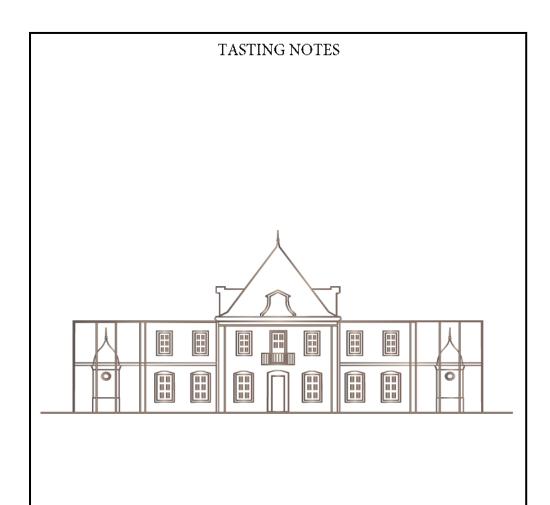
60% Château Pédesclaux 40% Fleur de Pédesclaux



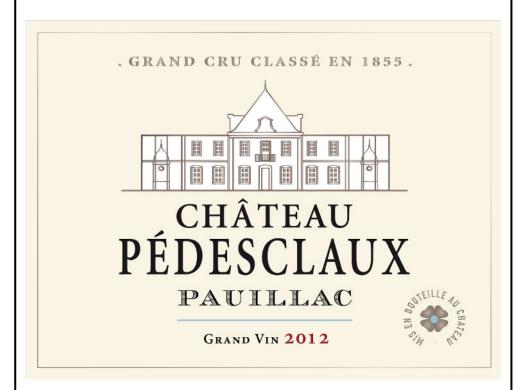
Contact

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HARVEST REPORT



VINTAGE 2012