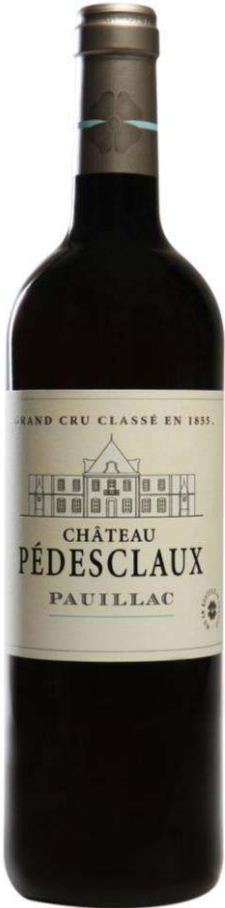




# CHATEAU PÉDESCLAUX

. GRAND CRU CLASSÉ EN 1855. PAUILLAC

## Vintage 2013



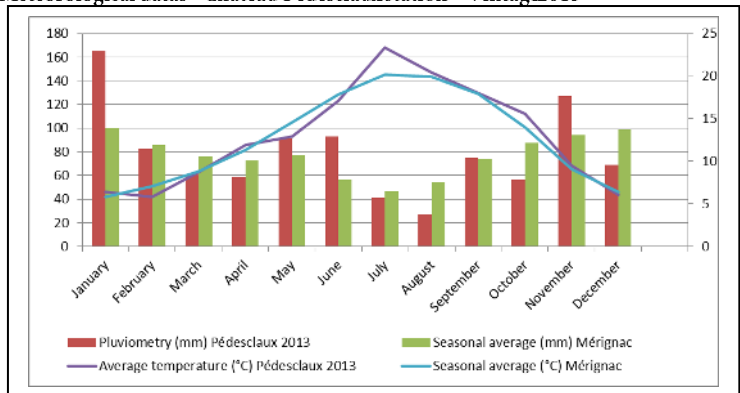
<b>Owners</b>	Françoise et Jacky Lorenzetti
<b>General director</b>	Emmanuel Cruse
<b>Director</b>	Vincent Bache-Gabrielsen
<b>Vineyard manager</b>	Cyril Petit
<b>Wine maker</b>	Gérald Verrac
<b>Consultant oenologists</b>	Eric Boissenot & Christophe Coupeuz

<b>Area of the property</b>	46 ha
<b>Area in production</b>	46 ha
<b>Vineyard density</b>	8 500 to 10 000 vine stocks
<b>Vineyard average age</b>	35 years old
<b>Terroir</b>	Peyrosols (gravely soils on clay)
<b>Grape varieties</b>	47% Cabernet Sauvignon, 48% Merlot, 3% Petit Verdot & 2% Cabernet Franc

### A capricious weather

Regular rainfalls and fresh temperatures caused a delay of the vegetative cycle. After a homogeneous disbudding, unfortunately, the flowering happened during the last two weeks of June...under the rain! Those meteorological conditions provide flower abortion and shot berries, resulting in a significant low yield. Fortunately, thanks to the beautiful weather of July and August (hot and dry), we could catch up with the delay and have quite ideal maturity for the berries.

### **Meteorological datas - Château Pédesclauxstation - Vintage2013**



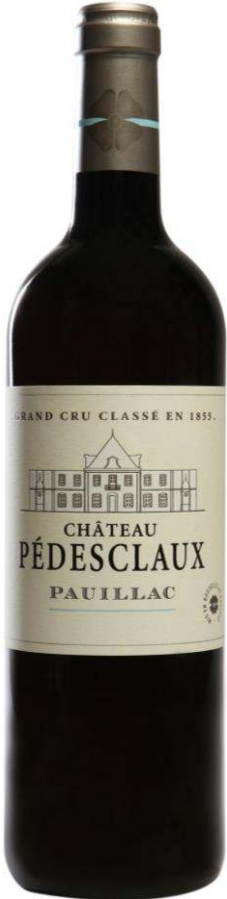
Pluviometry annual accumulation (mm) Pédesclaux : 946 mm

Pluviometry annual accumulation (mm) Mérignac : 923 mm



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A custom-made vineyard management

To get an optimal maturity of the berries and moreover to evict their degradation by the botrytis, the vines were very carefully treated. The “green works” were essential to preserve the sanitary level of the crop, especially the careful leave removals of both sides of the grape.

An intense harvest

September did not offer any break. Indeed, hot temperatures and a constant humidity led to a rapid evolution of botrytis. The reactivity of our team was a real advantage. In fact, we could pick in a short time : we began with the Merlots on September 30<sup>th</sup> 2013 and we finished with the Cabernets on October 9<sup>th</sup> 2013.

A precise winemaking

Thanks to the gravity tank filling and a gentle controlled extraction, we had wines with an intense color and very fine tannins enhancing with 50% new barrels.

2013 was a real challenge! Our exceptional terroirs have produced excellent Cabernets Sauvignons and Cabernets Francs, the merlots are also remarkable. The beautiful quality of our wine transcends the difficulty of this vintage. Château Pédesclaux is very aromatic and complex and exhibits a good balance of fresh fruits and elegant tannins.

**Château Pédesclaux 2013 blending**

53% Cabernet Sauvignon, 43% Merlot, 4% Cabernet Franc

**Yield :** 33 Hl/ha

**Analysis**

Alcohol (% vol) : 12.96°

Total acidity (gH<sub>2</sub>SO<sub>4</sub>/L) : 3.6

pH : 3.50

Index of total polyphenols : 73

