

PAULLAC

**Owners :** Jacky and Françoise Lorenzetti

**General Director :** Emmanuel Cruse

**Director :** Vincent Bache-Gabrielsen

**Vineyard Manager :** Cyril Petit

**Cellar Master :** Jérôme Juhé

**Consultant Oenologist :** Éric Boissenot

**Total area :** 49,7 ha

**Production area :** 46,5 ha

**Vineyard density :** 8 500 à 10 000 vine stocks/ha

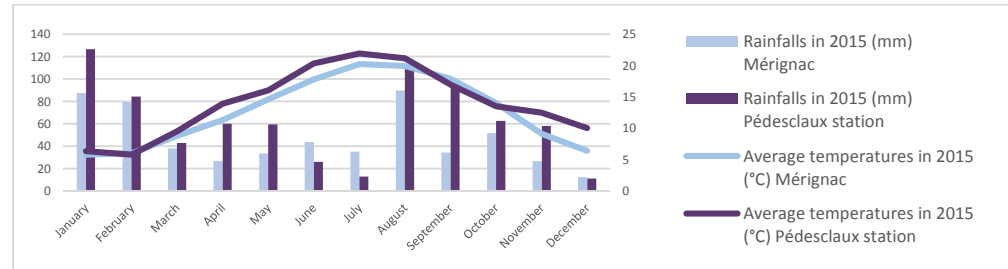
**Average age :** 35 years

**Terroir :** Garonne gravel (quaternary) on limestone bedrock

**Grape Varieties :** 47% cabernet sauvignon, 48% merlot, 3% petit verdot, 2% cabernet franc

**Favorable climatic conditions**

The 2015 winter turned out to be very rainy. From January to April, rainfalls have been 35% higher than the seasonal average. This weather contributed to the ground water refilling but also led to a high pressure of mildew and black rot. These outbreaks then dried without developing. The cool weather at the end of the winter delayed the budburst. The early and homogeneous flowering occurred in optimum climatic conditions during the first two weeks of June. The summer got warmer and warmer from June 25<sup>th</sup>. The vineyard had to face a significant hydric stress combined with an exceptional sunshine until the end of July. It favored the complete deterioration of herbaceous aromas. The clusters ripped quickly and evenly thanks to the first rainfalls of August. Afterwards, the cooler and cloudier weather helped to maintain a good level of acidity and a beautiful fresh fruit intensity in the berries whose size was 30 to 50% smaller than in 2014.



### **A “tailor-made” care of the vineyard**

A full soil tillage of our gravelly terroir is a huge advantage to eradicate all the surface roots and to get an excellent drainage capacity. The precise work done in the vineyard (disbudding, thinning, secondary shoots removing, cutting leaves on the first side and on the second side a few weeks later) enabled to maintain the berries in perfect sanitary conditions and to bring the harvest to a complete ripeness. This permanent attention turned out to be very successful! The rainfalls of the first two weeks of September did not damage the berries whose splintering was to be feared. On the contrary, the rain allowed the tannins of the skins to slacken and to express a perfect combination of power and delicacy.

### **A deliberately condensed harvest time**

Daily berry tasting allowed us to precisely refine the harvest schedule. Our choice was to pick up the merlots at their aromatic freshness peak between September 18th and September 26th. The cabernets sauvignons and the petits verdots were presenting the perfect balance between phenolic maturity and aromatic complexity to be harvested on September 26th. The cabernets sauvignons, for their part, have been picked from September 26th to October 3rd and brought silky tannins and a very bright color thanks to the elements contained into the skins. Due to this quite short harvest time, all the grapes have been brought in the cellar, put very gently into the vats by gravity and held at low temperature for the pre-fermentation cold maceration until the end of the harvest. When picking has been entirely done, we focused on each vat vinification with the greatest care to express the best of each.

### **Blending of Château Pédesclaux 2015**

52% cabernet sauvignon,  
42% merlot, 6% petit verdot

#### **Analysis**

**Alcoholic degree:** 13.45% vol.  
**Total Acidity (gH2SO4/L):** 3.4  
**pH:** 3.72

### **Blending of Fleur de Pédesclaux 2015**

74% merlot, 20% cabernet sauvignon,  
6% cabernet franc

#### **Analysis**

**Alcoholic degree :** 13.3% vol.  
**Total Acidity (gH2SO4/L):** 3.3  
**pH:** 3.69

### **‘Haute couture’ vinification**

We used our gravity winery for the second vintage this year and it really helped us to respect the grapes and the wine at any moment of the process! The clusters, gently placed in small crates after the harvest, are stored in cold rooms during 24 hours and then lifted up to the sorting area. After the sorting, the berries are carefully dropped into small rolling vats which forward the ‘caviar’ to the conical vats. Each of these is adapted to the size of our plots. Following a cold maceration allowing the aromas and color smooth spread, the alcoholic fermentation starts. We control the temperatures so as to obtain a slow extraction and a deep fruit expression. An extended vatting follows to attune everything. The wine will be then poured into core-toasted barrels by gravity (50% new oak and 50% one-wine barrels).

### **Château Pédesclaux 2015 - Tasting note**

Deep and lively garnet color. The nose quickly reveals a great complexity. Black currant, sweet orange peels and spices aromas brought by the petit verdot, used for the first time in the blending of Château Pédesclaux. Aeration enables to assess the whole aromatic range marked by licorice, cinnamon and cardamom. A beautiful volume in mouth with gingerbread and mild tobacco notes, typical of the great Pauillac terroirs. The tannins, suave and silky, show a beautiful balance between strength, elegance and subtlety.

### **Fleur de Pédesclaux 2015 - Tasting note**

Beautiful deep ruby color with purplish streaks. A refined nose unveiling cherry notes, white flowers, rose and sandalwood fragrances. The mouth reveals a very sophisticated texture of tannins with crispy aromas of cherry and kirsch on a fresh and velvety finish.