



# CHÂTEAU TOUR DE PEZ

CRU BOURGEOIS  
SAINT-ESTEPHE

## 2020

## The year in view

The winegrowers were faced with a difficult year in terms of the climate, cumulating all the misfortunes possible... frost, loss of inflorescence, mildew that destroyed part of the crop at an early stage, and to cap it all, drought that finished the work of the mildew by considerably reducing the size of the grapes.

2020 saw early development at all stages, with irregular rainfall mainly occurring during the winter and spring. Only 10mm of rain fell between 20 June and mid-August, with varying reactions from the vines depending on their rootstock, the grape variety, the type of soil and subsoil and their method of cultivation. Do they not say: "hoeing once is better than watering twice"?

Véraison, when the berries begin to change colour, began in the last 10 days of July, and was slow and steady, as was grape ripening in September. Once again there was a significant disparity between the date of technological maturity (ripeness of the pulp containing sugars and acidity) and the date of phenolic maturity (ripeness of the skins which contain aromatic precursors, anthocyanins, and tannins).

Fortunately, this lengthy waiting period of around two weeks was accompanied by favourable weather, with fresh and fairly dry conditions that augured well for the finished wines for, as everyone knows, Bordeaux does not favour excess.

The beginning of the harvest on 17 September in our earliest parcels confirmed the small quantity of grapes. But above all it confirmed all the enormous potential of the vintage where the winemaker who was attentive to the characteristics of the grapes, according to the terroirs and the technical methods employed, was able to compose a symphony that will resonate with all who love harmony, subtlety, aromatic freshness and balance.

It brings to mind the famous trilogy of 1988-1989-1990, now with our current tryptic: 2018-2019-2020.



### HARVEST

From September 22 to October 1  
Merlot : September 21  
Cabernet Franc : September 28  
Cabernet Sauvignon : September 30



### FINAL BLEND

- 70% Merlot  
- 20% Cabernet Sauvignon  
- 10% Cabernet Franc



### ANALYTICAL PROFILE

- 13°degrees  
- 3.55 pH  
- 72 Total Polyphenol



### TASTING NOTES

A very intense purple hue. The nose is marked by floral aromas due to the perfect reaction of the terroir to hydric stress, with the chalky outcrops giving full, fresh, mouth-watering wines, across all grape varieties. Whoever said the wines of Saint Estèphe were austere? Tour de Pez 2020 will remain a model of complexity and finesse.



### AWARDS

- James Suckling : 91-92/100

Château Tour de Pez is among the vineyards managed by the Vignobles de Larose group

**Vignobles  
de Larose**  
sustainable vineyard

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