

CHATEAU TOUR DE PEZ

SAINT ESTEPHE _ Appellation Haut-Médoc

2018



TASTING NOTES

Deep ruby colour, with aromas of fresh red fruit thanks to the high proportion of Merlot. The attack on the palate is soft, full and round. The tannins have great finesse, giving it a charming and seductive side. Good balance and full of pleasure. The silky finish retains an attractive juicy character.

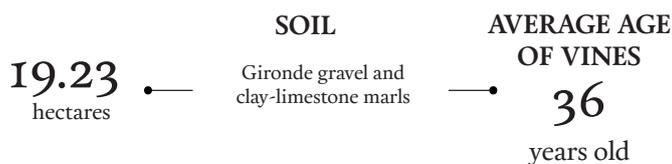
MEDALS & AWARDS

Jancis Robinson : 16/20

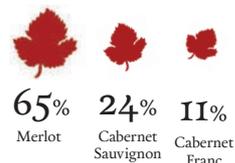
Yves Beck : 91-92/100

The first months of the year were very difficult, and the extreme weather conditions in the spring led us to fear the worst. The very fine summer, which lasted until October, then gave 2018 all the qualities of a great year. The saying "After the rain, comes the sun" sums up the year perfectly. It was indeed the return of sun and heat that saved this vintage and put it alongside the greatest, giving it an exceptional freshness and concentration. Once again, the terroirs of Saint-Estèphe showed their great capacity to take advantage of climatic contradictions, in particular surviving the summer drought by making use of water reserves built up throughout the rainy winter. Due to high pressure from disease associated with the wet spring, some yields may have been lower, but without impact on quality and the size of the final crop is around average for the last decade. An early and long harvest took place under optimal conditions. The sun-ripened grapes with magnificent fruit and brilliant colour showed remarkable ripeness. Extraction in the cellar was easy, as the musts were so rich and structured. An ideal vintage that has not finished making us dream!

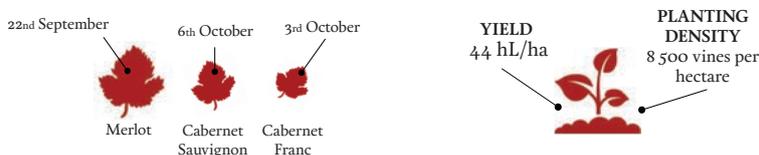
VINEYARD



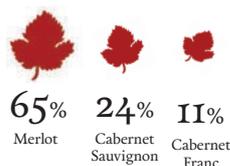
GRAPE VARIETALS



MANUAL HARVEST



FINAL BLEND 2018



ANALYTICAL PROFILE



VINIFICATION / ELEVAGE

