

Chateau Ormes de Pez Saint-Estephe

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France - Bordeaux - Saint-Estephe

Château Ormes de Pez 2020 displays deep garnet-purple color with notes of plum preserves and dark berries, plus hints of graphite. Nice chewiness to the texture and lovely freshness, finishing on a lingering fragrant-earth note.

Specifications

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|---------------------|--|
| Appellation | Saint-Estephe |
| Varietals | 54% Merlot, 38% Cabernet Sauvignon, 4% Cabernet Franc and 4% Petit Verdot |
| Soil type | Garonne gravel |
| Vinification | Yield is around 40 hl/ha. Grapes are hand-picked and sorted in the vineyard. Traditional vinification methods lasting on average 20 days were used for all vats, with rapid alcoholic fermentation. Malolactic fermentation. Ageing: 16 months in French oak barrels (45% new wood) |
| Pairings | Chateau Ormes de Pez Saint-Estephe food pairing |



Codes, Weights and Measures

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|-------------------|------------------------------|
| UPC | 7 84585 03083 5 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 03083 2 |
| ABV | 13.00% |
| SRP | \$ 79.99 USD 750mL Bottle |