

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

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

UPC	7 84585 03083 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03083 2
ABV	13.00%
SRP	\$ 92.99 USD 750mL Bottle