



CHATEAU GRAVES DE PEZ

SAINT ESTEPHE AOC



HISTORICAL :

The 3 hectares acquired by the grandparents in the second half of the 20th century, then responsible for Château Lafon Rochet, are among the best in the appellation, with part of them in Pez, part near Montrose and another near Cos d'Estournel.

The grandson and owner since 2009, Maxime Saint-Martin, completes this family treasure by buying 0.5 ha in 2015.

Château Graves de Pez is a Saint-Estèphe with elegance and balance, with a perfectly controlled woodiness that can be drunk relatively young.

TERROIR :

Gravel and clay-limestone.

SURFACE :

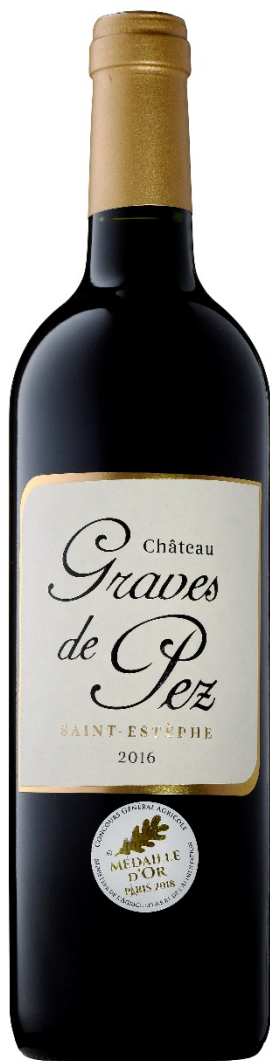
3,5 hectares

GRAPE VARIETIES :

33 % Merlot.
65 % Cabernet Sauvignon.
2 % Petit Verdot.

CULTIVATION :

Yield: between 40 and 50hl / ha.
Mechanical tillage. Reasoned cultivation.
Sorting of grapes in the vineyard.



VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.

Aged 12 months in oak barrels. 30% new wood.

Estate vacuum bottling.

SERVICING AND PAIRING :

Operating temperature: 17 / 18 °C.

Decant 1 or 2 hours before serving.

The wine is not treated, deposit is natural.

It will go perfectly with red meats such as beef, duck and lamb but also with cheeses such as ewe's milk, Comté and Camembert.

AWARDS :

2020 VINTAGE : 91+ Markus Del Monego.

2019 VINTAGE : 91-92 Yves Beck.

2018 VINTAGE : Primeur 15,5/16 Jacques Dupont Le Point + Bronze Bordeaux 2021 + 90 Decanter (silver medal)

2017 VINTAGE : Gold Paris 2019 + Silver Bordeaux 2019 + 92 points Wine Enthusiast

2016 VINTAGE : Gold Paris 2018 + 15,5/20 Jacques Dupont / Le Point + 90 Wine Enthusiast.

2015 VINTAGE : Silver Paris 2018 + Silver Bordeaux 2018 + 90 Decanter + 15,5 Gault Millau.

