



CHÂTEAU PÉDESCLAUX

GRAND CRU CLASSÉ EN 1855
PAUILLAC

Château Pédesclaux, Pauillac, Grand Cru Classé 1855, 2017

AOC Pauillac, Bordeaux, France



Like the very best wines of its appellation, Château Pédesclaux reflects its complex terroir. Pédesclaux embodies the density of Pauillac tempered by a unique sensuality. Complexity, depth, sensuality, freshness and tension.

THE WINE

Owners: Family Lorenzetti

Managing Director: Emmanuel Cruse

Property Director: Vincent Bache-Gabrielsen

Head of culture: Cyril Petit

Cellar Master: Jérôme Juhé

Consulting oenologist: Eric Boissenot

Total area: 49 ha

Surface in production : 43,4 ha

Density of planting : 8500 to 10 000 feet / ha

Grape varieties: 48 % Merlot, 47 % Cabernet-Sauvignon, 3 % Petit Verdot, 2 % Cabernet franc

Harvests: 18th to 19th of September

THE VINTAGE

The benefits of the Gironde estuary

The exceptional terroir of Château Pédesclaux has always benefited from its proximity to the river, which promotes good air flow that dries up the soil and reduces risks of diseases. The river regulates the temperatures and moderates climatic excesses. 2017 is marked, in Bordeaux, by two strong episodes of late frost on the 21-22 and 27-28 of April. But the Château Pédesclaux vineyard was not affected by these harsh temperatures.

2017, a very early vintage

The cold and dry winter allowed for a good vegetative rest of the vine. Starting in the Spring, everything sped up. The warm temperatures caused an early budding, then a fast and homogeneous blooming, 10 days before usual. That fast pace kept going during the summer: it was dry and cloudy with cool nights, which protected the fruits and acidity of our grapes.

Early harvest from the 18th to the 29th September

The 12 days harvest went smoothly and ended on the 29th of September

Once the fermentation process was complete, our first impression was very promising. Our 4 grape varieties showed very different expressions, with a lot of personality.

The Cabernets-Sauvignons are incredibly refined.

The Merlots are very tense, with a very strong expression of fresh fruit.

The Cabernets Francs are the best that were ever harvested on the property. Moist, dense and airy, they have all the qualities to make a delightful wine.

The Petit Verdot turn up with their characterized spicy expression.

LOCATION

AOC Pauillac

TERROIR



PAUILLAC

2017

Mis en Bouteille au Château

Pédesclaux - Route de Pédesclaux, 33250 Pauillac
Tel. 05 56 59 22 59 - contact@chateau-pedesclaux.com
<http://www.chateau-pedesclaux.com>

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, SACHEZ APPRÉCIER ET CONSOMMER AVEC MODÉRATION.



89K5CE



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Garonne gravel on limestone bedrock

IN THE VINEYARD

All work favorizing a good distribution and aeration of the grapes (disbudding, clipping, thinning out of leaves).

Hand-picked sorting harvest according to the terroir, the vigorous zones and separation between stocks from the heart and the borders of our plots.

Harvest in crates, followed by a manual sorting on clusters and then on berries.

VINIFICATION

Gravitary vatting without pressing

Prefermentary cold maceration

Long vatting period

Gravitary vinification without pump

VARIETALS

Cabernet sauvignon 65%, Merlot 25%, Cabernet franc 7%, Petit verdot 3%

TASTING NOTES

Château Pédesclaux 2017, a subtle complexity

The blends are finalized on the 8th of December. The balance between the 4 grape varieties offers a superb complexity. The 2017 vintage is characterized by a very high proportion of Cabernets in the final blend. 65% Cabernet Sauvignon and 7% Cabernet Franc, a first since the takeover of Château Pédesclaux by Mr. and Mrs. Lorenzetti. A step has been taken and the tannic structure of Château Pédesclaux is enhanced. This wine has a subtle nose of red fruits enhanced by musky notes. On the palate the musk evolves towards floral aromas, fresh almonds and blackcurrant buds. A spicy finish -fresh hints of Timut pepper -gives it a nice length, structured with a mineral and coated tannin note.

SPECIFICATIONS

Alcohol content: 13.25 % vol.

TECHNICAL DATA

Residual Sugar (g/l): < 2 g/l

Acidity (g/l): Acidité totale 3,5 g/l

pH: 3.67

Age of vines: 35 years old ans

Yield: 47 hL/ha hL/ha

Production volume: 308 000 bottles / 2 310



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