



Château Pédesclaux, Pauillac, Grand Cru Classé 1855, 2018

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.

PRESENTATION

Estate owners : Famille Lorenzetti
General director : Emmanuel Cruse
Property director : Vincent Bache-Gabrielsen
Vineyard manager : Cyril Petit
Cellar Master : Jérôme Juhé
Oenologist : Eric Boissenot
Planted surface : 49 ha
Surface in production : 43,9 ha
Vineyard density : 8 500 à 10 000 pieds/ha
Harvest : 25 September - 12 October



THE VINTAGE

IDEALLY LOCATED NEAR THE GIRONDE ESTUARY

The year 2018 has been marked by the mildness of its temperatures and multiple rainy episodes in both winter and spring. These conditions have made it possible to recharge the soils' water reserves but have also generated mildew pressure unlike anything seen before. Thanks to the proximity to the estuary and the impeccable vigilance of our team, the vines of Château Pédesclaux have been spared from this disease. The positioning of our land favors good air circulation and reduces the cryptogamic pressure. This is all the more remarkable because, following work initiated in 2012, 50% of our vineyard is now managed according to the principles of organic farming and biodynamics to measure the influence of these practices on the quality and style of our wines.

2018, HOTTEST YEAR SINCE 1900

A rapid and homogeneous flowering

The sweetness of spring allowed a generous bloom, without too much coulure and without millerandage. The dramatic change in weather during July prevented early vegetative growth, due to extremely qualitative water constraints. Sunshine was 20% above normal over the period from July to September, and 50% lower rains gave our vines the ideal conditions to produce large grapes – tiny berries, rich in aromas and flavors with a dense and suave texture. The hydric conditions, very similar to the years 2000 and 2016, is associated with an essential thermal amplitude between sunny days and cool nights. This favored a rare freshness and aromatic complexity and tannins combining power and delicateness.

Optimal harvests from September 25 to October 12

The ideal climatic conditions allowed us to serenely harvest each plot, getting the best from each vine. During vinification, each grape proved to be of great aromatic power. The Cabernets Sauvignons are powerfully coated with a beautiful tannic texture. The Cabernets francs are fresh and subtle. The Merlots are a fleshy and explosive fruit, borne from a freshness bestowed by our clay-limestone subsoils. Finally, the Petits Verdots expresses subtle spicy aromas and violets.

TERROIR

Garonne gravel on limestone base

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

AGEING

16 months in barrels, 60% of new barrels

VARIETALS

Cabernet-Sauvignon 64%, Merlot 27%, Cabernet franc 5%, Petit verdot 4%



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