



# Château Pédesclaux, Pauillac, Grand Cru Classé 1855, 2015

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  
Harvests : From September 18th to October 3rd

## THE VINTAGE

The 2015 winter turned out to be very rainy. From January to April, rainfalls have been 35% higher than the seasonal average. This weather contributed to the ground water refilling but also led to a high pressure of mildew and black rot. These outbreaks then dried without developing. The cool weather at the end of the winter delayed the budburst. The early and homogeneous flowering occurred in optimum climatic conditions during the first two weeks of June. The summer got warmer and warmer from June 25th. The vineyard had to face a significant hydric stress combined with an exceptional sunshine until the end of July. It favored the complete deterioration of herbaceous aromas. The clusters ripped quickly and evenly thanks to the first rainfalls of August. Afterwards, the cooler and cloudier weather helped to maintain a good level of acidity and a beautiful fresh fruit intensity in the berries whose size was 30 to 50% smaller than in 2014.

## TERROIR

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

## AGEING

16 months in barrels  
60% new barrels, 40% of one wine





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## VARIETALS

Cabernet sauvignon 52%, Merlot 42%, Petit verdot 6%

## TECHNICAL DATA

pH: 3.72

Age of vines: 35 years old years old

## SPECIFICATIONS

Alcohol content: 13.45 ABV

## TASTING NOTES

Deep and lively garnet color. The nose quickly reveals a great complexity. Black currant, sweet orange peels and spices aromas brought by the petit verdot, used for the first time in the blending of Château Pédesclaux. Aeration enables to assess the whole aromatic range marked by licorice, cinnamon and cardamom. A beautiful volume in mouth with gingerbread and mild tobacco notes, typical of the great Pauillac terroirs. The tannins, suave and silky, show a beautiful balance between strength, elegance and subtlety.

