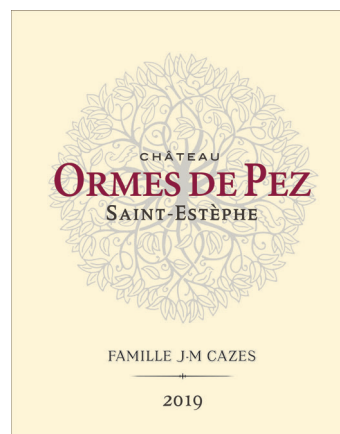




**APPELLATION**  
Saint-Estèphe

**VINTAGE**  
2019

**OWNER**  
Famille J-M CAZES



**Surface:** 40 hectares

« **Terroir** » (soil): Garonne Gravel

**Harvest:** Hand-picked and sorted at the vineyard

**Ageing:** 16 months in French oak barrels (45% new wood)

**Blend:** 40% Cabernet Sauvignon, 50% Merlot, 7% Cabernet Franc, 3% Petit Verdot

**Analyses:** Acidity: 3.6 g/l of H<sub>2</sub>SO<sub>4</sub>; pH: 3.71; ITP: 80; Alcohol: 14% vol.

### **Blue Velvet...**

Bud break came relatively early in the vegetative cycle of the Saint-Estèphe vineyard, as in Pauillac (27 March for the Merlot and 2 April for the Cabernet on average). However, this head start was gradually lost with the arrival of unfavourable weather throughout the spring. Flowering generally began around 24 May. June proved a pivotal month for the 2019 vintage; the first two weeks were quite unsettled, followed by summer temperatures and even scorching heat.

The grapes were harvested traditionally by a team of about forty people. Picking of the Merlot began on 24 September and lasted until 4 October. Picking of the Cabernet then followed and continued through to 11 October, which was also the day harvesting officially came to an end. The Cabernet Franc and Petit Verdot grapes were picked on 2 and 4 October respectively.

Traditional vinification methods lasting on average 20 days were used for all vats, with rapid alcoholic fermentation. Running off began on 15 October. Barrelling started after malolactic fermentation at the end of December, to begin 16 months of wood ageing.

*The wine is fresh, refined and velvety with intense purplish garnet colour and a characteristic nose marked by aromas of fresh black berries (blackberries, blackcurrants). Ormes de Pez 2019 offers big well-rounded tannins, typical of Cabernet Sauvignon, but also fruity aromas brought by the Merlot, and a complexity introduced by toasted notes acquired from ageing in barrels. (April 2020).*