

2021, ROCK and ROLL

While bud break was once again particularly early, the cool weather conditions which followed significantly delayed the vegetative cycle.

Following three vintages with favourable weather conditions and solar profiles, 2021 turned out as a real challenge! Rainfall during flowering heavily reduced the quantitative harvest potential and the cool temperatures slowed down the grapes' ripening process, which seemed at the time difficult to reach...

Luckily, by the end of September the sun came back in time for the grapes to reach optimal ripeness and concentration. As expected, yields were low, but they were key to getting perfect maturity.

Picking began on 28 September with the Merlot for a period of eight days. The Cabernet Franc were picked over three days, followed by the Cabernet Sauvignon. The Petit Verdot was picked over a period of two days until 9 October.

Traditional vinification methods lasting on average 20 days were used for all vats, with rapid alcoholic fermentation. Running off began on 19 October. Following malolactic fermentation at the beginning of January, the wine started its 16-month ageing period in French oak barrels.

With its deep garnet colour, Château Ormes de Pez 2021 offers fresh cherry and black fruit aromas with big, well-rounded tannins and a lingering freshness. This 2021 is in line with recent vintages with a harmoniously balanced blend of Cabernet and Merlot.

Nicolas Labenne, technical director, May 2022.

Appellation Saint-Estèphe	Ageing 16 months in French oak barrels (45% new wood)
Surface 40 hectares	Blend 40% Cabernet Sauvignon 49% Merlot 6% Cabernet Franc 5% Petit Verdot
Terroir (soil) Garonne gravel and sandy-clay	Analyses Acidity: 3.75 g/l of H ₂ SO ₄ Alcohol: 13.13% vol. pH: 3.68 TPI: 80
Harvest Hand-picked and sorted at the vineyard	
Average yields (appellation) 40 hl per hectare	

