



2023

« La nature agit, l'homme fait. »



Emmanuel Kant

The 2023 vintage got off to a sometimes unpredictable start. Between drought and rain, the mild winter gave way to a promising spring. The first flowers appeared, but with them came fears of growing disease pressure, particularly on the Merlot. Fortunately, the teams acted swiftly, deploying preventive measures to contain this threat, thereby preserving the vigour of the vines.

Summer arrived and brought its own challenges. High temperatures exacerbated the water stress and blocked ripening in some plots. But in mid-September, a fortunate rain episode kick-started the ripening of the Cabernets, bringing about the long-awaited balance. The small, highly concentrated berries were in an excellent sanitary state.

Despite the obstacles, the early harvest heralded a very promising outcome.

"Château Ormes de Pez 2023 has an intense, brilliant garnet-red colour, while the nose reveals lively notes of fresh red fruit. On the palate, a perfect harmony emerges, with elegant notes of oak, underpinned by a fine tannic structure."

Nicolas Labenne, technical director, March 2024

Appellation

Saint-Estèphe

Surface

40 hectares

Terroir (soil)

Garonne gravel and sandy-clay

Harvest

Hand-picked and sorted at the vineyard and table
19th September - 4th October

Average yields (appellation)

52 hL/ha

Ageing

16 months
in French oak barrels
(45% new oak)

Blend

55% Merlot
34% Cabernet Sauvignon
6% Cabernet Franc
5% Petit Verdot

Analyses

Acidity: 3,4 g/L d'H₂SO₄
Alcohol: 13,5% vol.
pH: 3,71
TPI: 77

