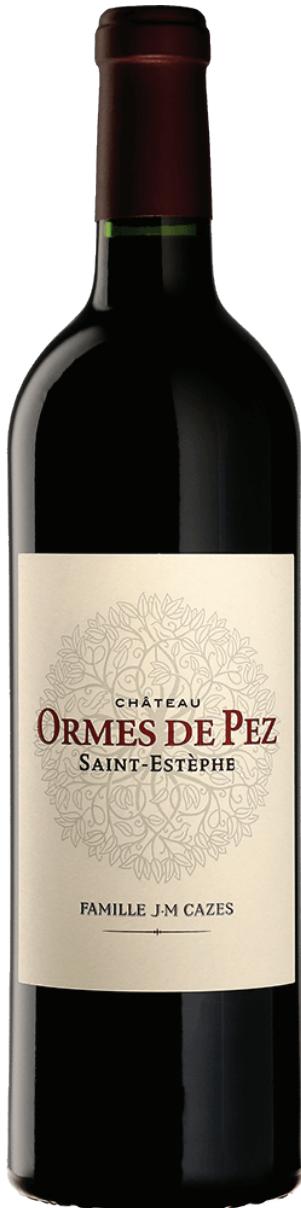


# CHÂTEAU ORMES DE PEZ

## St-Estèphe

### Cru Bourgeois Exceptionnel

[www.ormesdepez.com](http://www.ormesdepez.com)



VARIETALS	54% Merlot, 38% Cabernet Sauvignon, 4% Cabernet Franc, 4% Petit Verdot
VINTAGE	2020
REGION	Saint-Estèphe, Bordeaux, France
TECHNICAL DATA	Alcohol 13% Total Acidity 3.85g/l pH 3.69
APPEARANCE	Deep garnet-purple color.
NOSE	Notes of plum preserves and dark berries, plus hints of graphite.
PALATE	Nice chewiness to the texture and lovely freshness, finishing on a lingering fragrant-earth note.
AGEING	16 months in French oak barrels (45% new).
PAIRING	Best served with all types of classic meat dishes, from veal and pork, to roast chicken and grilled dishes.
RATINGS	94pts <b>WINE ENTHUSIAST</b> 3.9 93pts <b>Decanter</b>  92pts <b>JAMES SUCKLING.COM</b> 
ORDER CODE	FR0316