


CHÂTEAU ORMES DE PEZ

St-Estèphe

Cru Bourgeois Exceptionnel

www.jmcazes.com/en/chateau-ormes-de-pez



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| VARIETALS | 50% Merlot, 40% Cabernet Sauvignon, 7% Cabernet Franc, 3% Petit Verdot |
| VINTAGE | 2019 |
| REGION | Saint-Estèphe, Bordeaux, France |
| TECHNICAL DATA | Alcohol 14.5% |
| APPEARANCE | Intense purplish garnet colour |
| NOSE | The wine is fresh, refined and velvety with a characteristic nose marked by aromas of fresh blackberries and blackcurrants. |
| PALATE | Ormes de Pez 2019 offers big well-rounded tannins, typical of Cabernet Sauvignon, but also fruity aromas brought by the Merlot, and a complexity coming by toasted notes acquired from ageing in barrels. |
| AGEING | 16 months in French oak barrels (45% new). |
| PAIRING | The particularly ripe and concentrated 2019 needs weighty foods as roasted lamb and Ribeye to balance its firm tannins and dark fruit profile. |
| RATINGS | 94pts JEB DUNNUCK 4.0 93pts JAMESSUCKLING.COM  92pts Decanter 92pts Antonio Galloni vinous |
| ORDER CODE | FR0316 |