

**CHATEAU GRAVES DE PEZ
A.O.C.
SAINT-ESTEPHE**

HISTORY

This 7 acres estate is managed by the 3rd generation of the Saint-Martin family. Maxime Saint-Martin has recently acquired one additional acre in 2015.

AREA & SOIL

The vineyard is divided in 3 plots nested next to Chateau Montrose, Cos d'Estournel and Les Ormes de Pez.
The soil is the same as Cos d'Estournel (Graves Garonnaises 75%) and Clay-limestone for 25%.

VINIFICATION / WINEMAKING PROCESS

Green Harvest to favor low yield and increase quality.
Systematic sorting of the grapes in the vineyard.
Medocan traditional vinification/winemaking process in thermo-regulated stainless steel vats. Ageing 12 months in oak barrels (30% new oak).
Bottling on the Estate. Blend signed by Eric Boissenot, "the oenologist of the Grands Crus" (Châteaux Latour, Lafite, Margaux, Léoville Las Cases, Giscours,...).

Yield : 40 to 50 hl / ha.

SERVING SUGGESTIONS

Serving temperature : 17 / 18 °C. Decanting is recommended 1 or 2 hours before serving.
The wine is not treated, sediments are natural.
Meat : Beef, duck and game.
Cheeses : Cheddar, Comté, Brebis, Camembert

