
Château de Pressac 2016

CSPC# 813911

750mlx12

14.5% alc./vol.

Grape Variety 72% Merlot, 11% Cabernet Franc, 10% Cabernet Sauvignon, 5% Malbec, 2% Carmenère
Appellation Saint Emilion
Classification Grand Cru Classé
Website <http://chateaupressac.com/indexEN.html>
General Info

Château de Pressac is located in the commune of Saint-Étienne-de-Lisse. In 1775, the medieval château was sold by the Sieur d'Anglade to Jean-Marc Constantin, captain of the regiment of Marmande, at which time a vineyard existed. The fortified manor house was renovated several times and it was initially founded in the Middle Ages. Towards the beginning of the Renaissance, it was an imposing building with no less than twenty-five towers, some of which remain in existence today as vestiges. From 1737 to 1747, Vassal of Montviel planted a noble grape variety originating from the Quercy called the Auxerrois. Many in the neighbourhood did the same and the grape soon became known as the Noir de Pressac. Years later, the Sieur Malbek took it to the Médoc, and the variety took on the name "Malbec". In 1860, Maximi Josselin bought the estate from the Constantin family and undertook large-scale reconstruction and renovation work on the château and its outbuildings. In 1997, Jean Francois and Dominique Quenin acquired the property, carrying out for their part substantial improvements and extensions of the vineyard. They have in particular replanted on the steeper slopes, once ploughed by oxen, creating narrow terraces in contour lines. The cellars were completely redesigned and renovated in 1999.

Winemaker Jean-Francois Quenin

Vintage 2016 St. Emilion did not get off to a good start. Frankly, the initial part of the growing season started off wet, and cloudy. The massive amount of water in the vineyards and cooler temperatures set things back. Vignerons already knew 2016 Saint Emilion would be a late vintage. Bacchus must love Bordeaux because at the beginning of June, the rain stopped, the sun came out and the flowering took place during one of the few breaks in the rain. At least now, growers had a glimmer of hope. The quantity was going to be there, but would the quality come as well?

The official start of summer changed everything. The rains were gone and sunny, warm summer days with the all-important shift to cold, nighttime temperatures arrived. Now, growers needed to decide how much, or even if they should deleaf. The vigneron that were careful not to remove too many leaves, for fear of too much sun made the right choice. Indian summer conditions continued. But as the summer wore on, the extreme dryness of the 2016 Saint Emilion vintage began to have an effect on the vineyards. Young vines shut down or died. The older vines were in danger of shutting down their growth cycle as well, to avoid starvation. But September 13 and September 14 brought about 44mm of rain, the perfect amount of moisture was delivered to the thirsty vines, and at the exact, opportune moment! The continued cold nighttime temperatures kept everything in check and growers were able to wait as long as they wished, for the grapes to achieve full maturity. Another shot of rainfall took place the night of September 30, or the morning of October 1, (depending on your point of view) and it was off to the races! The 2016 St. Emilion harvest conditions could not have been better. Some growers reported 125 days of hang time. Other produces reported spending 4 weeks picking their fruit. And why not as conditions were perfect with warm sunny weather and an extended growing season.

Vineyards The St. Emilion vineyards of Chateau de Pressac consist of 42 hectares planted to 72% Merlot, 14% Cabernet Franc, 12% Cabernet Sauvignon, 1% Percent Carmenère and 1% Malbec. The terroir is split into two separate soils. On the plateau, you find more limestone, and, on the slopes, there is a stronger concentration of clay with limestone. The vineyard is planted to a vine density ranging from 5,500 to 6,000 vines per hectare.



Vineyards	Chateau de Pressac is vinified in cube shaped, concrete vats. The wine is aged in 65% new, French oak barrels for an average of 12 months.
Vinification/ Maturation	Since his original purchase of Chateau de Pressac in 1997, Quenin replanted the entire vineyard. He also invested a large sum of money in rebuilding and modernizing the wine making facilities. This renovation allows Chateau de Pressac to vinify on a parcel by parcel basis, as the estate now has one vat per parcel. Interestingly, at Chateau de Pressac, they use a system of cube shaped, cement vats for the vinification. The 10, cube shaped vats range in size from 45, 50 and 60 hectoliters. Now, everything is moved by gravity in the cellars. The renovation included a new barrel room too. To aid in sorting, Chateau de Pressac began using optical sorting in 2009 and in time for the 2012 Bordeaux vintage, they added the new Oscillys destemmer, vertical presses and a peristaltic pump. Chateau de Pressac strives to remain modern. They are currently using robots for the cap punching.
Tasting Notes	The nose is aromatic, gourmand, elegant and offers a slight concentration. It reveals notes of grilled oak, toasted/caramelized notes and small notes of fresh/ripe blackberry, coffee associated with discreet hints of cassis, ripe/fresh Gariguet strawberry as well as a hint of licorice. The palate is fruity, mineral, racy and offers a slight unctuousness, deepness, a beautiful finesse as well as a nice freshness. In the mouth this wine expresses notes of fresh/ripe blackberry, fresh/ripe cassis and a hint of fresh/ripe raspberry associated with slight notes of chocolate, toasted oak as well as a very discreet hint of caramelization and sweet spices. Tannins are well-built. Good length and persistence.
Serve with	Chateau de Pressac is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Chateau de Pressac is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes and pasta.
Production	9,525 cases made.
Cellaring	Drink 2020-2040
Scores/Awards	<p>89 points - James Molesworth, Wine Spectator - March 2019</p> <p>88-91 points - James Molesworth, Wine Spectator - Web Only 2017</p> <p>87-89 points - Neal Martin, Wine Advocate #230 - April 2017</p> <p>95 points - James Suckling, JamesSuckling.com - February 2019</p> <p>94-95 points - James Suckling, JamesSuckling.com - March 2017</p> <p>15.5 points - Jancis Robinson, JancisRobinson.com - April 2017</p> <p>92 points - Jane Anson, Decanter.com - April 2017</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>91 points - Tim Atkin, MW - timatkin.com - April 2017</p> <p>93 points - Antonio Galloni, Vinous - January 2019</p> <p>91-94 points - Antonio Galloni, Vinous - April 2017</p> <p>91 points - Jeb Dunnuck MW - February 2019</p> <p>93 points - Falstaff Magazine (score only) - May 2017</p>
Reviews	<p><i>"A juicy and forward style, with a lush core of warmed cassis and cherry reduction notes backed by singed cedar, vanilla and sandalwood flavors. The fruit detail wins out easily on the accessible finish. Drink now through 2030. 9,525 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Direct, with a pure and focused beam of cassis and bitter cherry fruit backed by lightly singed vanilla and sandalwood notes on the finish. Score range: 88-91"</i></p> <p>- JM, Wine Spectator</p> <p><i>"The 2016 Pressac offers opulent red cherry and crushed strawberry fruit on the nose, not quite as well defined as its peers, yet clean and pure. The palate is smooth and rounded, plump in the mouth with plenty of red berry fruit, although the finish needs more precision and tension. Let's see how this turns out in bottle."</i></p> <p>- NM, Wine Advocate</p>

Reviews

"A very impressive wine for a chateau that's not so well known. Deep and rich with a ton of elderberry and bitter-chocolate aromas, but still dry and very straight, thanks to the beautiful, fine-grained and lively acidity. A blend of 71 per cent merlot, 16 per cent cabernet franc, nine per cent cabernet sauvignon, two per cent Carmenère and two per cent Malbec."

- JS, JamesSuckling.com

"This is really fantastic in 2016 with beautiful balance and depth of fruit. Focused and tight palate. Full-bodied and super long. Wonderful."

- JS, JamesSuckling.com

"Dark crimson. Macerated blackberry nose. A little soft. Then a veggie finish. Far from the most exciting 2016 from this appellation."

- JR, JancisRobinson.com

"This is a highlight: rich and creamy, it has lovely fresh acidity and good texture. It's well balanced too, with notes of clear menthol, blackcurrant leaf, cinnamon and white pepper. A good quality wine aged in 65% new oak barrels. A 50hl/ha yield of 72% Merlot, 11% Cabernet Franc, 10% Cabernet Sauvignon, 5% Malbec and 2% Carmenère"

- JA, Decanter.com

"Deep in color, the wine has flesh with rich, dark fruits, silky textures and polished tannins. There is length and character in the finish. This is the best wine yet from de Pressac."

- JL, thewinecellarinsider.com

"An unusual blend for the Right Bank, in that it contains a little Malbec and Carmenère, this is comparatively complex as a result. Savoury, green pepper notes, assertive oak, bright acidity and summer pudding sweetness. Worth seeking out. 2022-2030"

- TA, timatkin.com

"One of the sleepers in Saint-Émilion, Pressac is once again striking in 2016. Big and vertical in feel, with tremendous fruit density, the 2016 has a lot to offer. Inky dark fruit, graphite, menthol, plum and lavender mesh together in this dark, potent wine. The 2016 is wonderfully fresh and also quite structured. Readers will have to be patient, as it will be a few years before all the wine starts to drink well. As always, Cabernet Franc, Cabernet Sauvignon, Malbec and Carmenère play an important role in shaping the personality of one of Bordeaux's most unique and intriguing wines. The 2016 spent 18 months in oak, 50% new. Alain Raynaud consults. Tasted three times."

- AG, Vinous

"The 2016 de Pressac is a big, enticing wine. Ample and dramatic in feel, the 2016 possesses notable richness and sumptuousness in all of its dimensions. An exotic mélange of black berry jam, chocolate, menthol, licorice and dark spices build into the fleshy, voluptuous finish. All the elements are wonderfully fused together. Distinctive and bold, the 2016 has a lot to recommend. Tasted three times."

- AG, Vinous

"Plenty of bay leaf, forest floor, and spring flower notes emerge from the 2016 Château de Pressac. This beauty has plenty of sweet cassis and black raspberry fruit, medium to full body, nicely integrated tannins, and outstanding purity of fruit. It's not the richest or most concentrated out there, but it's beautifully balanced. It shows more and more minerality with time in the glass and is an impressive, outstanding Saint Emilion from this estate."

- Jeb Dunnuck