

## Château Ormes de Pez 2016

CSPC# 749580

750mlx12

13.0% alc./vol.

<b>Grape Variety</b>	52% Merlot, 42% Cabernet Sauvignon, 5% Cabernet Franc, 1% Petit Verdot
<b>Appellation</b>	St. Estèphe
<b>Classification</b>	Cru Bourgeois Exceptional
<b>Website</b>	<a href="http://www.jmcazes.com/en/chateau-ormes-de-pez/aoc-saint-estephe">http://www.jmcazes.com/en/chateau-ormes-de-pez/aoc-saint-estephe</a>
<b>General Info</b>	<p>The origins of Château Ormes de Pez, date back to the eighteenth century. Château Les Ormes de Pez is one of St-Estèphe's leading Cru Bourgeois properties. It was bought by Jean-Charles Cazes in 1936 and is now owned and run by Jean-Michel Cazes. The latter owns Lynch-Bages Situated on the edge of the hamlet of Pez in the northern part of the Saint-Estèphe commune, the property takes its names from a beautiful copse of great elm trees long since disappeared. The vineyard and winemaking techniques combine the best of tradition and modernity to give birth to harmonious wines of spicy and voluptuous character, true expressions of the terroir in their appellation.</p>
<b>Winemaker</b>	Daniel Llose
<b>Vintage</b>	<p>2016 Bordeaux will be remembered for its schizophrenic weather conditions. John Nash would have felt right at home. This first half of the year set records for the amount of water in the vineyards. With its gravel and clay terroir, vineyards in the Saint Estèphe appellation were able to remove the excess moisture. Starting in June, Bordeaux came close to setting another record, for the extreme dry period that lasted until September 12. This is no problem for the soils in St Estèphe, because they were adept at holding ample moisture, allowing the grapes to fully ripen. Capped by the warm, sunny days and cool nights, and stress at the just the right moment for the Cabernet Sauvignon, and Merlot, along with the late summer rains was perfect! The long growing season ended in mid-October for most of the estates. The growers might be all smiles now, but they were more than nervous at several points during the season.</p>
<b>Vineyards</b>	<p>The vineyards are located in two plots north and south of the village of St Estèphe, on the sand and gravel that is typical of the commune. There are 33 hectares in all, with 70% of the vines Cabernet Sauvignon, 10% Cabernet Franc and 20% Merlot. They have an average age between 25 and 30 years and are planted at a density of 9000 vines/ha.</p>
<b>Harvest</b>	<p>Grapes were harvested by hand by a team of 50 in 200 kg containers. It took 12 days to pick the estate's four varietals. The Merlot was picked in five and a half days between 27 September and 4 October, and the Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested in six and a half days between 4 and 11 October. Harvesting took place in an optimal context, thanks to favourable weather conditions.</p>
<b>Vinification/ Maturation</b>	<p>For the second year running, optical sorting was tested at Ormes de Pez. All vats were used for "traditional" vinification: rapid alcoholic fermentation and vatting over a 20-day period on average. The first pumping over revealed a bright, rich colour and both a powerful and velvety tannic structure. Running off confirmed the promising quality of the wines tasted during alcoholic fermentation – the 2016 vintage had everything it took to become a great vintage. Malolactic fermentation occurred in good conditions, with the last of it ending at the beginning of December. We could then begin blending before leaving the wines to age in barrels. French oak barrels for 16 months (45% new wood)</p>
<b>Tasting Notes</b>	<p>This 2016 vintage is characterised by a richness, finesse and elegance. Its fruity nose mixes very classic notes of morello cherry, blackberry, cassis and a touch of liquorice. Its mouth, both full-bodied and fresh, reveals silky tannins enveloping a very long finish.</p>



<b>Serve with</b>	Chateau Les Ormes de Pez is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Chateau Les Ormes de Pez is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed and grilled dishes. Les Ormes de Pez also pairs well with several different Asian dishes.
<b>Production</b>	18000 cases made annually
<b>Cellaring</b>	Drink 2012-2022
<b>Scores/Awards</b>	<p><b>92 points</b> - James Molesworth, Wine Spectator - March 2019</p> <p><b>90-93 points</b> - James Molesworth, Wine Spectator - Web Only 2017</p> <p><b>91 points</b> - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018</p> <p><b>92-94 points</b> - Neal Martin, Wine Advocate #230 - April 2017</p> <p><b>94 points</b> - James Suckling, JamesSuckling.com - February 2019</p> <p><b>93-94 points</b> - James Suckling, JamesSuckling.com - March 2017</p> <p><b>92 points</b> - Roger Voss, Wine Enthusiast - May 2019</p> <p><b>93-95 points</b> - Roger Voss, Wine Enthusiast - April 2017</p> <p><b>16+ points</b> - Jancis Robinson, JancisRobinson.com - October 2018</p> <p><b>16.5 points</b> - Jancis Robinson, JancisRobinson.com - April 2017</p> <p><b>93 points</b> - Jane Anson, Decanter.com - April 2017</p> <p><b>92 points</b> - Jeff Leve, thewinecellarinsider.com - May 2018</p> <p><b>91 points</b> - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p><b>92 points</b> - Tim Atkin, MW - timatkin.com - April 2017</p> <p><b>16+ points</b> - Farr Vintner - February 2017</p> <p><b>86-89 points</b> - Derek Smedley, MW - April 2017</p> <p><b>94 points</b> - Jeannie Cho Lee MW, asianpalate.com - April 2017</p> <p><b>92 points</b> - Neal Martin, Vinous - January 2019</p> <p><b>92 points</b> - Antonio Galloni, Vinous - January 2019</p> <p><b>89-91 points</b> - Antonio Galloni, Vinous - April 2017</p> <p><b>92 points</b> - Jeb Dunnuck MW - February 2019</p>
<b>Reviews</b>	<p><i>"This is nicely coiled up, with damson plum, raspberry and bitter cherry coulis flavors held in check for now by vivid savory, lilac and iron notes. Features length cut and drive, so cellar to let this round into form. Displays a textbook St.-Estèphe profile, with pleasant austerity on full display. Best from 2022 through 2032."</i> - JM, Wine Spectator</p> <p><i>"This sports a juicy core of damson plum and red currant fruit, backed by a strong mineral edge that lends ample cut and drive to the finish. Shows pleasant austerity, with the structure to age. Score range: 90-93"</i> - JS, Wine Spectator</p> <p><i>"The 2016 Ormes de Pez is deep garnet-purple in color with red and black currants, earth, sage and chargrill on the nose. The palate is medium-bodied, refreshing and chewy with an herbal lift."</i> - LPB, Wine Advocate</p> <p><i>"The 2016 Les Ormes de Pez is a blend of 42% Cabernet Sauvignon, 52% Merlot, 5% Cabernet Franc and 1% Petit Verdot picked from 28 September until 12 October. It has an impressive bouquet: blackcurrants, boysenberry and crème de cassis, all with very well integrated new oak. There is a lot of panache here, a word perhaps I have not associated with this Saint Estèphe in recent years. The palate is medium bodied with fine tannin, a lovely grainy texture, quite pure with lovely blackberry, melted tar and slightly savory, almost meaty notes. Harmonious right to the end, this is an excellent Les Ormes de Pez that seems to revel in the 2016 vintage. This might be one of the best wines from the estate."</i> -NM, Wine Advocate</p> <p><i>"The dark berries, sandalwood and cedar aromas are certainly memorable. Full-bodied, dense and rich in the center palate with ripe, polished tannins and a long, flavorful finish. Dense and powerful. Try after 2025."</i> - JS, JamesSuckling.com</p> <p><i>"Powerful and structured with lots of blueberry, blackberry and currant character. Full-bodied, tight and tannic yet polished and beautiful. Fantastic. Juicy."</i> - JS, JamesSuckling.com</p>

- Reviews** *“Under the same ownership as Lynch-Bages in Pauillac, this wine shows much of the same rich concentration as those bottlings. Its tannins are as present as the spicy flavors that come through the blackberry fruits. The aftertaste is dark and firm. Drink from 2024.”*  
- RV, Wine Enthusiast
- “This dense wine is full of generous fruits and a fine structure. Already balanced, notes of blackberry are hit with touches of spice and dark chocolate. Made by the team at Lynch-Bages, this has similar elegance. (RV)”*  
- RV, Wine Enthusiast
- “Loose and with lots of ripeness and acidity. Pretty chewy. Classic! With more flesh than a lot of vintages of this wine.”*  
- JR, JancisRobinson.com
- “Deep colour and unusually sweet nose for a St-Estèphe. Voluptuous ripe cassis and then masses of tannins on the end. Slightly drying end and even a bit of heat. Sandpaper tannins. But good, ripe fruit.”*  
- JR, JancisRobinson.com
- “The Cazes family's property in St-Estèphe, which for a drinking wine is going to be hard to beat this year. Juicy and utterly delicious, it has freshness and a great menthol character with finely grained tannins. It manages to deliver the Médoc signature without falling over itself. Mostly Merlot and Cabernet Sauvignon with a dash of Cabernet Franc and Petit Verdot, planted on clay-limestone and gravels, aged in 45% new oak. 3.69pH. Drinking Window 2024 – 2040.”*  
- JA, Decanter.com
- “Loads of crushed rocks, fresh, bright red fruits and ripe, soft tannins. The wine had depth, length and the ability to age, leaving with you a blast of sweet, juicy, dark red fruit in the finish. This is clearly the best vintage yet for Les Ormes de Pez.”*  
- JL, thewinecellarinsider.com
- “Indonesian tobacco, finely crushed gravel, herbs and spices and black currants covered in crème de cassis, this year's wine is softer and livelier than in the past. Add ripe tannins and a fruity finish and promise yourself a second date. This medium-bodied wine was produced from 52% Merlot, 42% Cabernet Sauvignon, 8% Cabernet Franc and 1% Petit Verdot.”*  
- JL, thewinecellarinsider.com
- “The yields were low on the Cabernet Sauvignon at Ormes de Pez in 2016, so this contains the lowest ever percentage of the grape. For all that, it doesn't lack structure or focus: dense, black-fruited and winningly oaked with a twist of fennel. 2024-30”*  
- TA, timatkin.com
- “Owned and made by the Cazes family of Lynch Bages, this is a consistently good wine and deserving of Cru Classé status. This Saint Estèphe is made from around 50:50 Cabernet and Merlot. Rich with black fruits and a hint of tobacco. The palate is dense and packed with juicy black fruits. Roasted coffee and chalky tannins bring the savoury edge, but the palate is smooth, velvety and fine. A really superb Ormes de Pez, that is one of the value picks of the vintage.”*  
- Farr Vintners
- “There is not a lot of fruit showing on the nose the start of the palate tight the tannins firm and obvious. More depth in the middle some rich black fruits but freshness and tannic firmness tend to dry the finish. 2025-38”*  
- Derek Smedley MW

**Reviews** *“No. 10 in Top 10 Great Value 2016 Bordeaux. A beautiful, classic Ormes-de-Pez with layers of dark berry fruit, firm tannins and wonderful freshness. There is depth, layers of flavors and focus in this wine. Impressive finish with firm grip – best with at least 7-9 years of bottle age.”*  
- JCL, asianpalate.com

*“The 2016 Les Ormes de Pez has a tightly wound, graphite-scented bouquet that needs a little coaxing from the glass but eventually reveals discreet minerally scents mixed with sous-bois. The palate is medium bodied with quite succulent tannin, and certainly more approachable than the Les Ormes de Pez of the past, delivering gentle grip toward the tarry finish. This is a finely crafted Saint-Estèphe from team Cazes. Drink 2020-2045”*  
- NM, Vinous

*“The 2016 Ormes de Pez is a very expressive wine. Iron, smoke, savory herbs, licorice, pomegranate and blood orange all give the 2016 a distinctly feral, savory quality to play off the bright red toned fruit. Supple and pliant in the glass, with lovely complexity, the 2016 is wonderfully complex and nuanced. This pleasantly rustic, hearty Saint-Estèphe will drink well upon release. Drink 2021-2031.”*  
- AG, Vinous

*“The 2016 Ormes de Pez is soft, fleshy and open-knit, all qualities that will make it easy to enjoy pretty much upon release. Hints of smoke, tobacco, scorched earth and anise add aromatic complexity, but above all else, the 2016 is a wine built on lovely fruit intensity and radiance. A burst of sweet red cherry and plum punctuates a racy finish with exotic overtones. Cabernet Sauvignon yields were down because of small berries, which increases the presence of Merlot in the blend. This is very nicely done.”*  
- AG, Vinous

*“A terrific Saint-Estèphe that delivers the goods, the 2016 Château Ormes de Pez is mostly Merlot blended with 42% Cabernet Sauvignon, 6% Cabernet Franc, and 1% Petit Verdot, all brought up in 45% new French oak. This medium to full-bodied effort has impressive ripeness and concentration as well as tannic structure to go with notes of ripe black cherries, graphite, smoked earth, and background oak. Beautifully textured, it’s going to benefit from short-term cellaring and keep for two decades. Drink 2023-2043.”*  
- Jeb Dunnuck

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