

Château Saint Pierre 2000

CSPC# 749556

750mlx12

13.5% alc./vol.

Grape Variety

75% Merlot, 25% Cabernet Franc

Appellation

St Julien

Classification

Fourth Growth. Quatrieme Grand Cru Classe in 1855.

Website

<http://www.domaines-henri-martin.com/en/chateau-saint-pierre>

General Info

Chateau St Pierre is an estate that dates back to sixteenth century and gained its name when in 1767 the vineyard came into the possession of Baron de Saint-Pierre. Classified as a fourth growth in the 1855 classification, in 1922 the estate was separated from the chateau when vineyards were acquired by Belgian wine merchants. Château Saint-Pierre is the smallest and least well-known of the St-Julien crus and is now producing wine in accordance with its 4ème Cru Classé status. Saint-Pierre can trace its history back to 1693 and its vineyards, located behind the village of St-Julien-Beychevelle, have always been rather fragmented. In 1982 the property was bought by Henri Martin, who also owns Château Gloria. Today it is run by his daughter Françoise and her husband Jean-Louis Triaud.

Saint-Pierre's style is powerful and tannic with considerable depth of fruit and concentration on the palate. It remains underpriced compared to its more illustrious St-Julien neighbours.

Vineyards

17 hectares on Garonne gravel planted with 75% Cabernet Sauvignon, 15% Merlot and 10% Cabernet Franc.

Harvest

Hand harvesting

Maturation

Traditional winemaking followed by 14 months age in barrel, 60% new.

Tasting Notes

Lovely colour. Elegant bouquet, with floral overtones and hints of liquorice. This well-made wine is full-bodied and rich on the palate, with soft tannins and a long aftertaste.

Serve with

Chateau Saint Pierre is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Young vintages can be decanted for 2-3 hours. This allows the wine to soften and open its perfume. Older vintages might need very little decanting, just enough to remove the sediment. Chateau Saint Pierre is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed and grilled dishes. Saint Pierre is also good when served with Asian dishes, hearty seafood or richly textured fish like tuna, mushrooms, pasta and cheese.

Production

5,415 cases made

Cellaring

Drink 2007-2020

Scores/Awards

90 points - James Suckling, Wine Spectator - March 31, 2003

85-88 points - James Suckling, Wine Spectator - Web Only 2001

89 points - Robert Parker, Wine Advocate #146 - April 22, 2003

89-92 points - Robert Parker, Wine Advocate #139 - February 27, 2002

82-84 points - Neal Martin, Wine Journal - December 31, 1999

90 points - Jeff Leve, thewinecellarinsider.com - September 8, 2011

16+ points - Chris Kissack, The Wine Doctor - November 2004

88 points - Jean Marc Quarin (score only)

16 points - Vinum Wine Magazine (score only)

15.5 points - La Revue du Vin France (score only)



- Reviews** *"Silky and decadent, with berry, tobacco, chocolate and meat character. Medium-bodied, with fine tannins and a caressing finish. First bottle was slightly papery. Best after 2008. 5,415 cases made."*
- JS, Wine Spectator
- "Very grapey, with an herbal edge. Medium- to full-bodied, with medium tannins and a slightly short finish. Score range: 85-88"*
- JS, Wine Spectator
- "Smoky and earthy, with copious jammy cassis fruit and sweet tannin, this is an excellent, full-bodied Saint-Pierre. The saturated deep purple color is followed by a persistent, concentrated wine with copious sweet tannin. Anticipated maturity: 2007-2020."*
- RP, Wine Advocate
- "Smoky and earthy, with copious jammy cassis fruit and sweet tannin, this is an outstanding, full-bodied Saint-Pierre. The saturated deep purple color is followed by a persistent, concentrated wine with copious sweet tannin. Anticipated maturity: 2007-2020."*
- RP, Wine Advocate
- "A very earthy nose, a little stalky and quite backward. The palate is disjointed, lacking some direction and seems a little too sweet. But the acidity lends it some vitality and better balance than the 1999. Tinny on the finish. Average. Tasted May 2004."*
- NM, Wine Journal
- "This wine gives off a little perfume on the nose but, unsurprisingly at this stage in its evolution, it is quite well closed down. The palate is full of texture, being ripe, supple, bordering on voluptuous. Correct acidity, so nicely balanced. It gives nothing away right now, but this has very good potential."*
- CK, The Wine Doctor
- "Tobacco, cedar wood, earth, creme de cassis and blackberry scents open to a medium/full bodied wine that is ready to drink. While pleasant and with some charm, this is not at the level of wines being produced by the St. Julien chateau today."*
- JL, thewinecellarinsider.com
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