

## Château Saint-Pierre 2006

CSPC# 749556

750mlx12

13.5% alc./vol.

**Grape Variety**

81% Cabernet Sauvignon, 19% Merlot

**Appellation**

St Julien

**Classification**

4<sup>th</sup> Grand Cru Classé

**Website**

www.domaines-henri-martin.com

**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 4<sup>ème</sup> 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.

**Winemaker**

Jean Triaud

**Sustainability**

The owners are concerned about caring for the environment and have been awarded a level 3 High Environmental Value certification (HEV 3) and the ISO 14001 certification.

**Vintage**

The spring of 2006 was very cool, but the nice weather in May gave an even blossoming. July was marked by ten very hot days whereas August was rather cool and dry. The first ten days of September were also dry and hot and then there was a rainy period before picking. When it came to harvest-time the dry weather had however returned and allowed the crop to be picked in good conditions.

**Vineyards**

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

**Harvest**

Hand harvesting from 18 September until around 3 October

**Maturation**

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

**Tasting Notes**

Pronounced purple color with an intense nose of black fruit and cassis. The mouth has a perfectly structured balance of tannins and alcohol. The long finish is complex with an explosion of coffee and vanilla. A classic Saint-Julien year that assures a place at the table.

**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. 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**

75,000 bottles made

**Cellaring**

Drink 2019-2049

**Scores/Awards**

**90 points** - James Suckling, Wine Spectator - March 31, 2009

**89-92 points** - James Suckling, Wine Spectator - June 2007

**93 points** - Robert Parker, Wine Advocate - February 2009

**92-94 points** - Robert Parker, Wine Advocate 170 - April 2007

**90 points** - Neal Martin, Wine Advocate - May 2016

**16+ points** - Jancis Robinson, JancisRobinson.com - April 2007

**93 points** - Jeff Leve, thewinecellarinsider.com - February 2012

**94-96 points** - Jeff Leve, thewinecellarinsider.com - August 2010



**Scores/Awards** **91 points** - Stephen Tanzer, Vinous - May 2009  
**88-90 points** - Stephen Tanzer, Vinous - June 2008  
**93 points** - Jean Marc Quarin (score only) - March 2008  
**88-90 points** - Falstaff Magazine (score only) - May 2007  
**93 points** - Gilbert & Gaillard - November 2009  
**17 points** - La Revue du Vin France (score only) - January 2008  
**16 points** - Vinum Wine Magazine (score only) - June 2007

**Reviews** *"This offers blackberry jam, with licorice and floral undertones. Full-bodied and chewy, with slightly austere tannins, but also fleshy and well-structured. A textbook claret. Should age nicely. Best after 2014."*  
- JM, Wine Spectator

*"Full-bodied, with firm, slightly austere and chewy tannins. Medium finish. Score Range: 89-92"*  
- JM, Wine Spectator

*"A candidate for one of the finest St.-Juliens of the vintage, St.-Pierre's 2006 is one of the smaller productions in this consistent appellation, making it difficult to find in the marketplace. Its deep opaque purple color is accompanied by notes of roasted herbs, charcoal, graphite, and extravagant creme de cassis and licorice. Full-bodied, powerful, deep, and rich with outstanding balance, purity, texture, and length, this stunning 2006 will be very long-lived. Anticipated maturity: 2013-2030."*  
- RP, Wine Advocate

*"A terrific success for this small, somewhat under the radar St.-Julien, St.-Pierre's 2006 exhibits an inky/blue/purple color in addition to a beautiful bouquet of sweet black cherries, black currants, graphite, toasty oak, and earth. Made in a surprisingly fat, opulent style, it possesses abundant fruit and glycerin as well as a heady, long finish. This stunning wine should firm up in bottle, and drink well for two decades or more."*  
- RP, Wine Advocate

*"Tasted at the chateau, the 2006 Château Saint-Pierre has a ripe blackberry, kirsch, cedar and liquorice-scented bouquet that feels as if it is approaching its drinking plateau. The palate is sweet on the entry with liquorice-tinged black fruit, slightly rustic tannins, quite spicy and peppery towards the finish. There is impressive body to this Saint-Pierre, even though it does not possess the precision that more recent vintages have displayed."*  
- NM, Wine Advocate

*"Richer than the Gloria with breadth of ripe fruit. Very chewy on the finish but serious and savoury."*  
- JH, JancisRobinson.com

*"Flashy, fleshy, rich, round and concentrated, this spicy, licorice, cassis, chocolate, coffee and blackberry jam filled, wine, made from a blend of 81% Cabernet Sauvignon and 19% Merlot is a pleasure to taste."*  
- JL, thewinecellarinsider.com

*"2009 St. Pierre continues on its path of improvement since 2005. Because the property is not as well-known as many St. Julien wines, the wine remains well priced for its quality. In fact, along with Branaire Ducru, it offers one of the better deals for fine wine from the Medoc in 2009. With deep ruby hues, the wine smells of dark berries, cassis, anise, cracked black pepper, and oak. Rich, fresh, and round, this full-bodied wine finishes with lush cassis, boysenberry, spice, and chocolate flavors."*  
- JL, thewinecellarinsider.com

*"Ruby-red. Sexy aromas and flavors of black- and redcurrant, menthol, licorice and nutty oak, lifted by a violet top note. Supple, classically dry, and quite concentrated, with juicy acidity giving cut to the flavors and extending the finish. A sound tannic spine should ensure at least two decades of development in bottle for this very suave Saint-Julien. This has turned out very well. "*  
- ST, Vinous

**Reviews** *“Good ruby-red. Blackcurrant, licorice and minerals on the nose. Densely packed but quite tightly wound today, showing less flesh and sweetness than the young 2007. The serious tannins coat the teeth, giving this a youthfully austere impression. In an awkward stage following the fining two weeks ago, this appears to be more sturdy but perhaps less fine than the 2007.”*

- ST, Vinous

*“Strong ruby garnet, violet rim lightening. Sweet sour cherry jam on the nose, delicately reminiscent of tangerine peel. Good complexity on the palate, raspberry pulp, firm tannins, mineral style, good development potential.”*

- Falstaff

*“Deep colour with young highlights. Deep, elegant, rather muted nose with an underlying fruity fragrance. Remarkable finesse on the palate, extremely full-bodied, mellow, expressive. On the finish, the wood blends perfectly with the fruit. A fine wine.”*

- en.gilbertgaillard.com

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