
Château Les Ormes de Pez 2000

CSPC# 749580

750mlx12

13.0% alc./vol.

Grape Variety	<i>50% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc</i>
Appellation	St. Estèphe
Classification	Cru Bourgeois Exceptionnel
Website	http://www.jmcazes.com/en/chateau-ormes-de-pez/aoc-saint-estephe
General Info	<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.</p> <p>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>
Vintage	<p>Rumours had been emanating from Bordeaux since the first Merlot grape was plucked from the vine back in mid-September. All unanimous that 2000 was going to be something quite special. The weather leading up to the harvest had been perfect and from mid-July to mid-September there was virtually no rain at all. The fine weather continued through to the end of the Cabernet Sauvignon harvest in early October.</p>
Vineyards	<p>In 2000, we only had 32 hectares in production as we had to replant a plot of 2.5 hectares.</p>
Harvest	<p>Hand-picked and sorted at the vineyard. The Merlots, which were harvested between 21st and 25th September were magnificent. The Cabernet-Francs were picked on 26th and 27th September, and after a break of a few days we finished harvesting with the Cabernet-Sauvignons between the 3rd and 9th October, with optimal concentration thanks to the last days of sunshine.</p>
Vinification/ Maturation	<p>Malolactic occurs in vat, and the wine then sees fifteen months in second-hand barrels from Lynch-Bages, with several rackings. Barrels aren't alone in their travels between Lynch-Bages and Ormes de Pez, the Lynch Bages winemaking team, led by Daniel Llose, also looks after Les Ormes de Pez. Aged 80% aged in one-year old oak barrel, 20% new wood. The wine is fined and filtered before bottling. The result is Château Ormes de Pez, a firm, robust wine typical of its commune which offers good value. There is no second wine.</p>
Tasting Notes	<p>Very fragrant nose, starts out with earth, tobacco leaves, cassis and opens up secondary aromas of raspberries, black currant and sweet spicy tobacco.</p>
Serve with	<p>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. Young vintages can be decanted for 1-2 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 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.</p>
Production	17,000 cases made
Cellaring	Drink 2012-2016

Scores/Awards **88 points** - James Molesworth, Wine Spectator - Web Only 2016
89 points - James Suckling, Wine Spectator - March 31, 2003
89-91 points - James Suckling, Wine Spectator - Web Only 2001
87 points - Robert Parker, Wine Advocate #189 - June 28, 2010
88 points - Robert Parker, Wine Advocate #146 - April 22, 2003
88-90 points - Robert Parker, Wine Advocate #139 - February 27, 2002
88-90 points - Robert Parker, Wine Advocate #134 - April 22, 2001
90-92 points - Neal Martin, Wine Journal - December 31, 1999
91 points - James Suckling, JamesSuckling.com - June 2016
89 points - Roger Voss, Wine Enthusiast - June 1, 2003
88 points - Stephen Tanzer, ST's International Wine Cellar - June 2003
88 points - Jeff Leve, thewinecellarinsider.com - October 9, 2016
91 points - Wine & Spirits Magazine - December 2003 (score only)
88 points - Jean Marc Quarin (score only)
14.5 points - Vinum Wine Magazine (score only)
15.5 points - La Revue du Vin France (score only)
15 points - Bettane & Desseauve (score only)
2 stars - Le Guide Hachette des Vins - 2004

Reviews *"Shows the pebbly, slightly austere character typical of the AOC, with taut red currant, damson plum and lilac notes stretching out over a tangy iron edge. A light savory echo on the finish, and fully mature. -2000 Bordeaux blind retrospective (December 2015). Drink now through 2018."*
 - JM, Wine Spectator

"Plum and Christmas cake on the nose. Full-bodied, with velvety tannins and a ripe, fruity finish. Best Les Ormes in years. Best after 2008. 17,000 cases made."
 - JS, Wine Spectator

"Plenty of ripe fruit and a silky, compacted fruit and tannin structure. Full-bodied, with plenty of fruit and a long, caressing finish. Best Les Ormes in years. Score range: 89-91"
 - JS, Wine Spectator

"Fully mature, this nice chunky, fleshy wine displays notes of jus de viande, roasted herbs, plum sauce, black currants, and sweet cherries in a medium-bodied, savory, fruit-forward style. Drink it over the next 4-5 years."
 - RP, Wine Advocate

"Deep ruby/plum/purple in color, with a nose of sweet melted licorice intermixed with lush, easy to appreciate flavors of black currants, tobacco, and incense, this is a fleshy, medium-bodied wine with excellent definition, and good, plump, chewy fruit as well as purity. Anticipated maturity: 2005-2013."
 - RP, Wine Advocate

"A sleeper of the vintage, the 2000's dense purple color and aromas of licorice and black fruits, are followed by a stuffed, muscular wine with a layered texture, low acidity, and ripe tannin. It will be accessible early on yet prove to be long lived. Anticipated maturity: 2003-2015."
 - RP, Wine Advocate

"A sleeper of the vintage, this cru bourgeois has fashioned a fleshy, opulent, deep purple-colored 2000 with low acidity, admirable thickness and juiciness, and abundant quantities of licorice-infused cassis and blackberry fruit. Pure and accessible, it will be delicious young, yet age nicely for 10-12 years. This is the finest effort from this chateau in more than a decade."
 - RP, Wine Advocate

"At en primeur: a lovely fleshy mocha tinged nose. Good intensity with fine balance. Well-structured with juicy tannins. Not a huge wine but very charming and generous. Great wine. Consistent when retasted at the UGC. Tasted November 2002."
 - NM, Wine Journal

Reviews *“With its fine, ripe tannins and immediately attractive acidity, this is a wine which looks set to develop relatively fast but with style.”*

- RV, Wine Enthusiast

“So youthful now with lots of thick spicy fruit. Still tight but loads going on. Thick and powerful. A little four square. But there. Serious.”

- JS, JamesSuckling.com

“Deep red-ruby. Medicinal black cherry, shoe polish and mint on the nose. Fairly intense but cool flavors of cassis, mint and shoe polish are supported by a firm spine. Finishes with broad, dusty tannins. Showing well today. Very St. Estephe.”

- ST, International Wine Cellar

This was probably better 5 years ago. Meaty, masculine and earthy, the wine is firm, medium bodied and shows a hint of bright, cassis in the finish. Drink up as it is not going to improve from here.

- JL, thewinecellarinsider.com
