

Château Ormes de Pez 2009

CSPC# 749580

750mlx12

13.0% alc./vol.

Grape Variety	54% Cabernet Sauvignon, 37% Merlot, 7% Cabernet Franc and 2% Petit Verdot
Appellation	St. Estèphe
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>
Vineyards	<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>
Vinification/ Maturation	<p>The harvested fruit is destemmed and then vinification of de-stemmed grapes takes place in a restored stable, extensively renovated in the 1993, using stainless steel and temperature control. 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. 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>The nose has a lovely smoky character backed by woodland violets. Red and black fruits vie for dominance on the palate with the richness of the cassis tending to win through. The tannins although quite firm feel ripe and the layers of flavour give complexity.</p>
Production	18,500 cases made
Cellaring	Drink 2012-2022
Scores/Awards	<p>92 points - James Molesworth, Wine Spectator - March 31, 2012 92-95 points - James Suckling, Wine Spectator - Web Only 2010 89 points - Robert Parker, Wine Advocate #199 - February 2012 88-90 points - Robert Parker, Wine Advocate #188- April 2010 90 points - Neal Martin, Wine Journal - January 2012 90-92 points - Neal Martin, Wine Journal - May 2010 92 points - Roger Voss, Wine Enthusiast - February 1, 2012 90-92 points - Roger Voss, Wine Enthusiast - September 8, 2010 88 points - Stephen Tanzer, ST's International Wine Cellar - July 2012 17 points - Jancis Robinson, JancisRobinson.com - April 20, 2010 17.5 points - Chris Kissack, The Wine Doctor - October 2011 16-17+ points - Chris Kissack, The Wine Doctor - March 2010 17 points/4 stars - Stephen Spurrier, Decanter.com - April 2010 88 points - Jean Marc Quarin - March 2010 93 points - Tim Atkin, MW - timatkin.com - April 2010</p>



- Reviews** *“This is tight and precise, with lots of cut from start to finish, as chiseled graphite and iron notes support the dark currant, mulled fig and crushed blackberry fruit. Long and toasty, but well-integrated on the lilac-tinged finish. Best from 2013 through 2022. 18,500 cases made.”*
- JM, Wine Spectator
- “Superb concentration, with spice, currant and berry character. Full and velvety. So long. At same quality level as the legendary 1955, or 1959. Score range: 92-95”*
- JS, Wine Spectator
- “A big, fruity, hedonistic style of wine, the 2009 Les Ormes de Pez has a dense ruby/purple color, notes of incense and barbecue smoke and oodles of black berry and cassis fruit. It is medium to full-bodied, with silky tannins and low acidity. This attractive, very hedonistic style of wine should drink well for at least a decade.”*
- RP, Wine Advocate
- “A sleeper of the vintage and the best Les Ormes de Pez made in decades, this opaque purple-hued 2009 offers up pure creme de cassis fruit intermixed with hints of charcoal, smoke, and crushed rocks. Medium to full-bodied and pure with good freshness as well as a soft, layered mouthfeel, it will offer delicious drinking over the next 10-15 years. (Tasted three times.)”*
- RP, Wine Advocate
- “Tasted at the Union de Grand Cru in London. The Les Ormes de Pez is a little taciturn on the nose, perhaps due to its recent bottling, struggling to rustle up blackberry, tar and cedar aromas. They will evolve with time. The palate is medium-bodied and packed full of black, tarry fruit. Good acidity and composed towards the finish, although it needs to develop that elusive element...a personality. Wait and see. Tasted October 2011.”*
- NM, Wine Journal
- “Tasted at Chateau Lynch Bages, this Ormes de Pez is a blend of 54% Cabernet Sauvignon, 37% Merlot, 7% Cabernet Franc and 2% Petit Verdot, matured in 40% new oak, this '09 Les Ormes de Pez has a deep, garnet colour. The nose is very pure, very focused, tightly wound at first, a certain “strictness” to this Saint Estephe. Not as earthy as other wines, subtle aromas of black cherries, a touch of cassis, cedar and sandalwood. Good definition, but despite coaxing it is relatively closed at the moment. The palate is medium bodied with firm tannins, quite peppery on the entry, nicely balanced, masculine as usual, a saline note towards the finish that is quite linear at the moment. This is like a tightly coiled spring, but it should drink well after 6-8 years year of ageing, which this wine usually needs. Tasted March 2010.”*
- NM, Wine Journal
- “A delicious wine, so fruity. It does have the proper tannins, but it is a wine that is already approachable with its sweet fruits—a pleasure to taste. However, for the future, watch those tannins.”*
- RV, Wine Enthusiast
- “90-92 Barrel sample. The juicy blackcurrant flavors of the year show through here, the wine a firm balance between juicy fruit and the driest of tannins.”*
- RV, Wine Enthusiast
- “Bright ruby-red. Aromas of blackberry, cassis, licorice and mint are lifted by a floral note. Supple, dry and vinous, showing a classic Saint-Estephe coolness and finesse. Not at all sweet but offers good penetration to its suave dark fruit flavors. The building tannins coat the front teeth. Nicely done.”*
- ST, International Wine Cellar
- “Very dark. Lively and dense and complex. Thick and sweet. Pretty dry finish – arguably more typical St-Estèphe than most. Lots there, not least alcohol, but a wine to reckon with!”*
- JR, JancisRobinson.com

Reviews *"A sweet, aromatic, very toasty nose. Lots of roasted nut, sweet fruit, almost a caramel edge here too, barrel notes that will fade with time. Supple, weighty, a richly fruited palate. Fleshy, very rounded on the palate, the tannins are broad and velvety but well covered by the weight of fruit. Sooty and yet creamy at the same time. Very approachable. There is a good seam of bright acid to it though, and the grip and backbone comes out from behind the fruit in the finish. All very well composed, this will give some pleasure-filled drinking in the future. A great effort for Ormes de Pez. From a tasting of 2009 Bordeaux at two years of age. 17.5/20 (October 2011)"*
- CK, The Wine Doctor

"This wine has a vibrant hue, and a nose of dark cherry and damson fruit, with a sweet and rather roasted character. Rather bold on the palate, with a nice firm substance. There is a ripe core of tannins, vigorous acids. This is very well composed and a real success on the commune. Bravo for this consistent over-performer! From my 2009 Bordeaux primeur assessment. 16-17+/20 (March 2010)"
- CK, The Wine Doctor

"Purple red, good ripe cassis fruit, good balanced richness and good length, a supple, harmonious wine."
- SS, Decanter.com

*"Depuis 2003, la nouvelle étiquette est "Ormes de Pez" et non plus "Les Ormes de Pez ».
Belle couleur sombre et intense. Nez fruité, beau, mûr et crémeux. Bouche ample, assez pulpeuse, suave et très savoureuse. Le vin se développe aromatique et complet, avec une finale un peu ferme et à fondre à l'élevage. C'est très bon. À noter que depuis 2006 ce cru bénéficie des mêmes soins viticoles attribués à Lynch Bages. Du petit verdot rentre dans sa composition depuis 2007 et un vin générique existe depuis 2006." (TRANSLATED)
"Since 2003, the new label is "Ormes de Pez" rather than "Les Ormes de Pez". Beautiful dark and intense. Fruity nose, fine, ripe and creamy. Ample mouth, rather fleshy, sweet and very tasty. The wine develops aromas and full, with a final and somewhat firm to melt at the farm. It's very good. Note that since 2006 this wine has the same care given to wine Lynch Bages. Of Petit Verdot comes in its composition since 2007 and is a generic wine since 2006"*
- J-MQ

"This is arguably more Ormes de Pez than St Estèphe, but the longer it stays in the mouth, the more the tannins make themselves apparent. It's a stylish, concentrated, richly proportioned wine with lots of extract, and flavours of cassis, cedar wood and liquorice. A wine that should appear on the market at a reasonable price, so stock up. 10+ years."
- TA, timatkin.com
