## Château Ormes de Pez 2015

CSPC# 749580

750mlx12

13.50% alc./vol.

Grape Variety Appellation Classification Website 49% Merlot, 44% Cabernet Sauvignon, 6% Cabernet Franc, 1% Petit Verdot St. Estèphe

Cru Bourgeois Exceptional

Website

http://www.jmcazes.com/en/chateau-ormes-de-pez/aoc-saint-estephe

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.

Winemaker Vintage **Daniel Llose** 

The vine's vegetative cycle was very similar to that seen for the 2015 Château Ormes de Pez and Château Lynch-Bages vintages. Bud break was average to late, the vine's vegetative growth was at first explosive before then slowing down, flowering was rapid and uniform, and water stress conditions increased gradually from June as a

result of the hot, dry weather.

Vineyards

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 35 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.

Harvest

Harvesting of Ormes de Pez took place in very good conditions, and grapes were picked at optimum ripeness after 14 and a half days of harvest. The Merlot was picked in six and a half days between 23 and 29 September. To finish, the Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested in seven full days and two half days between 29 September and 8 October.

This year, we used a new technique that changed the way the grapes were received. This technique, which proved a great success, involved use of 200 kg containers which preserved the integrity of the grapes during their journey from the vineyard to the cellar. Finally, and for the first time since we began testing, our own selected wine yeast strain was tried in a vat of Ormes de Pez Cabernet Sauvignon. The first tastings have already revealed a quality observed in Lynch Bages' most recent vintages.

Vinification/ Maturation 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). Blending took place in December, and for the first time in more than 15 years there is a higher percentage of Merlot than Cabernet Sauvignon. It nonetheless remains a "traditional" Ormes de Pez blend.

**Tasting Notes** 

This Ormes de Pez vintage, with its intense colour and aromas of dark fruit, is powerful yet balanced, characterised by a generous palate and beautifully ripe

tannins.



Serve with

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.

Production

18000 cases made annually

Cellaring

Drink 2020-2035

Scores/Awards

87 points - James Molesworth, Wine Spectator - Web Only 2018

**86-89 points** - James Molesworth, Wine Spectator - June 2016

**78 points** - Lisa Perrotti-Brown, Wine Advocate - February 2018

87-89 points - Neal Martin, Wine Advocate #224 - April 2016

88 points - Neal Martin, Wine Journal - April 2017

**94 points** - James Suckling, JamesSuckling.com - February 2018

91-92 points - James Suckling, JamesSuckling.com - March 2016

93 points - Roger Voss, Wine Enthusiast - February 2018

16 points - Jancis Robinson, Jancis Robinson.com - February 2019

17- points - Jancis Robinson, Jancis Robinson.com - November 2017

16 points - Jancis Robinson, Jancis Robinson.com - April 2016

90 points - Decanter.com - April 2016

85 points - Jeff Leve, thewinecellarinsider.com - March 2018

86-88 points - Jeff Leve, thewinecellarinsider.com - April 2016

91 points - Tim Atkin, MW - timatkin.com - April 2016

91 points - Farr Vintners - March 2016

90-92 points - Derek Smedley, MW - April 2016

88 points - Neal Martin, Vinous - July 2019

90 points - Antonio Galloni, Vinous - February 2018

87-89 points - Antonio Galloni, Vinous - April 2016

17+ points - Matthew Jukes, MW - April 2016

87 points - Jean Marc Quarin (score only) - January 2018

93 points - Jeannie Cho Lee MW, asianpalate.com (score only) - May 2016

90-92 points - Falstaff Magazine (score only) - May 2016

16.5 points - La Revue du Vin France (score only) - January 2020

15 points - Bettane & Desseauve (score only) - May 2016

16.5 points - Vinum Wine Magazine (score only) - June 2018

## Reviews

"The core of dark plum and red currant fruit has modest intensity, draped with tobacco, wet earth and bay leaf notes. Taut, showing a paving stone accent on the finish, where the fruit doesn't quite push all the way through. Best from 2020 through 2027."

- JM, Wine Spectator

"Tangy, with pomegranate and red currant notes laced with a wet pebble spine. Direct. Score Range: 86-89" - JM, Wine Spectator

"The 2015 Ormes de Pez is medium garnet-purple colored with an earthy, rubbery nose offering vague aromas of tar and black fruits plus herbal hints in the background. The palate is equally reduced, and while this would be somewhat forgivable at this early stage, it is also hard, lean, hollow and pretty green."

- LPB, Wine Advocate

"The 2015 Les Ormes de Pez is a blend of 44% Cabernet Sauvignon, 49% Merlot, 6% Cabernet Franc and 7% Petit Verdot that is being matured in 45% new oak. It has a well-defined bouquet with blackberry and bilberry fruit, although compared to recent vintages, it does not quite possess the same fruit intensity, feels just a little muted at this stage. The palate is medium-bodied with grainy tannin, nicely balanced though a little angular at the moment. It needs just a bit more fruit to fill out the final third. Give this 4-5 years of bottle age and you will have a decent, if not top-tier Les Ormes de Pez.

- LPB, Wine Advocate

"The 2015 Ormes de Pez is a blend of 44% Cabernet Sauvignon, 49% Merlot, 6% Cabernet Franc and 1% Petit Verdot matured in 45% new oak. It has a clean and precise bouquet with redcurrant, raspberry coulis, and bilberry fruit. It is not as powerful as the 2016 but unfurls nicely with aeration. The palate is medium-bodied with

**Reviews** fine-grain tannins. There is a touch of dark chocolate toward the second half, but it just feels a little linear and does not fan out as one would have expected. Still, this represents a well-made Les Ormes de Pez that should give around 10 to 12 years of pleasure."

- NM, Wine Journal

"What a lovely nose! The blackberry, smoke and earthy notes are beautifully interwoven — then there's an equally impressive harmony of full, plush tannins and some real concentration. Needs until 2020 to give its best, but it's got many years ahead of it beyond that.

- JS, JamesSuckling.com

"A solid and chewy red with blackberry and black currant character. Full body, chewy tannins. Fresh finish." - JS, JamesSuckling.com

"This property, owned by the Cazes family of Lynch-Bages in Pauillac, has produced a structured wine. Its tannins show most strongly at the moment. Sustained by black-currant fruit, they will keep the wine firm although with a rich, generous style in the future. Drink from 2025"

- RV, Wine Enthusiast

"Tasted blind. Bright crimson. Curranty nose and then rather simple and dilute on the palate. Some St-Estèphe stoniness underneath. Drink 2024-2035"

- JR, JancisRobinson.com

"Light and fresh and only slightly austere but very true. Super-correct with nicely managed tannins and a bonedry finish. Not a very long-term wine but GV? Drink 2024-2034."

- JR, JancisRobinson.com

"Very deep crimson. Mild but well-balanced aroma. Just a little lean on the palate. Not quite the drive of the best wines of the appellation. Steady Eddy of a wine. Marked acid on the end. Drink 2023-2030."

- JR, JancisRobinson.com

"Good crunchy fruit that is more polished than in the past. A classic, harmonious and modern wine."

- Decanter.com

"Between medium bodied, to light, there is a distinctive leaf and herbal note to the crisp red fruits, espresso and dusty tannins in the finish."

- JL, thewinecellarinsider.com

"Fruity, tobacco and smoky aromas meld with spicy, red fruits leaving you with dusty, cherry notes in the finish. This medium-bodied wine was produced from 49% Merlot, 44% Cabernet Sauvignon, 6% Cabernet Franc and 1% Petit Verdot."

- JL. thewinecellarinsider.com

"This doesn't have the structure of some vintages - no bad thing for people who find St. Estèphe a little chewy but it's soft, spicy and plummy with attractive oak and good texture on the palate. Drink: 2020-26."

- Tim Atkin MW

"Owned and made by the Cazes family of Lynch Bages, this is a consistently good wine and deserving of Cru Classé status. This was made from around 50:50 Cabernet and Merlot in 2015 with a sizeable proportion of the crop sold off in bulk. Maturation in 45% new oak. Deep ruby colour. The nose has a dark chocolate and cassis purity with a hint of toast. The palate is juicy, generous, and fleshy with mixed red and black cherries. The tannins are smooth and ripe, providing a supple structure that will allow drinkers to approach this wine at a reasonably early stage. Very moreish."

- Farr Vintners



## Reviews

"Smoky and fragrant the nose has lots of charm with a mix of fresh fruits. The black fruits on the palate are sweet and ripe mid fleshiness depth of flavour the fruit underpinned by fine subtle tannins. The finish has depth and ripeness."

- Derek Smedley MW

"The 2015 Les Ormes de Pez has a refined bouquet of wild strawberry and cranberry notes, touches of oyster shell, a subtle estuarine influence that becomes accentuated with aeration. The palate is medium-bodied with fine-grained tannin, fresh and quite linear in style with "correct" finish that just lacks the flesh that would render this more enjoyable. Tasted blind at the Southwold 2015 Bordeaux tasting."

- NM, Vinous

"The 2015 Ormes de Pez is impeccable. Dark, pliant, and inviting, the 2015 has much to recommend it. Smoke, graphite, licorice, lavender, herb, and licorice nuances add complexity to this dark, virile Saint-Estèphe. All the elements are very nicely balanced. I would prefer to drink the 2015 over the next decade or so. I suspect the tanning will always remain a bit chunky, but the 2015 has so much to recommend it."

- AG, Vinous

"The 2015 Les Ormes de Pez is an attractive Saint-Estèphe. Black cherry, plum, graphite, herbs, licorice, and menthol add nuance throughout, but the 2015 shows the mid-weight personality that is typical of the vintage in Saint-Estèphe. I would prefer to drink the 2015 young, while the fruit retains its freshness."

- AG, Vinous

"Scented, pure, bright and rather inviting, this is a very pretty wine with some obvious red fruit softening the palate and lightening the mood. It is nice to see the tension on the finish doesn't detract from the whole allowing the wine to work its magic relatively unencumbered. Good, stylish and fresh, this is a lip-smacking wine."

- MJ, matthewjukes.com

"Dark ruby garnet, violet reflections, delicate lightening of the edges, red cherry fruit with a delicate floral underlay, a hint of precious wood, mineral touch. Medium body, a hint of white pepper, fresh cherries, integrated tannins, lively, a versatile food accompaniment, red berry finish."

- Falstaff Magazine