



Château Pessan

GRAVES

2012

Terroir

Soil : siliceous base, sand, clay and gravel soil

Surface : 10 ha at Portets

Grape Varieties : 65 % Merlot

35 % Cabernet Sauvignon

Average of the Vineyard: 15 years

Density of Plants : 6600 vines/ha

Yield : 50 hl/ha

Production : 20 800 bottles

Alcohol : 14 %

Harvest

From 02 to 08 October.

Due to a rainy end of summer and autumn, 2012 was an untypical and complicated year. The harvest required a precise vigilance and a full-time presence in the vineyard to avoid any error in the picking (heterogeneous ripeness).

Tasting Notes

Eye : deep crimson colour.

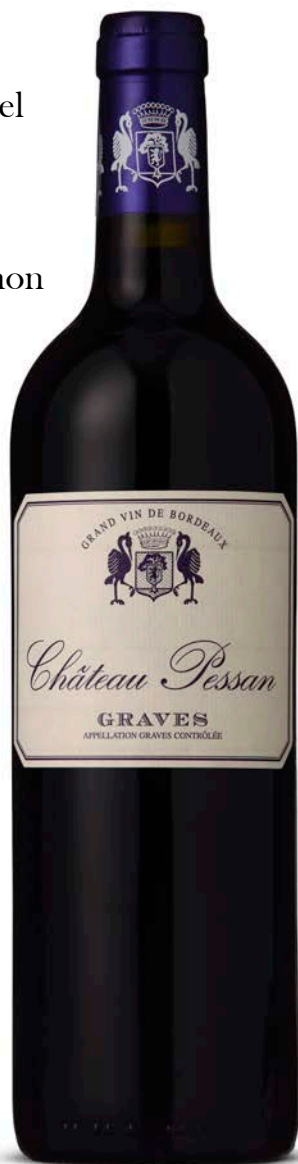
Nose : some liquorice and vanilla notes.

Mouth : powerful and fresh thanks to silky tannins.

A very long and generous finish.

Rewards

Gold Medal at : Prix Plaisir Bettane et Desseauve 2015.



Winemaking

Winemaking and ageing are done with classic methods. Each identified plot of terroir is vinified separately to respect each identity.

Cold prefermentary macération. Then alcoholic fermentation in thermo-regulated tanks. Finally, malolactic fermentation in french oak barrels.

Ageing

The wine is aged in french oak barrels (30% new), during 12 months.

Bottling at the Château in March/April.

Sales come one year after the bottling date.

Dishes/Wines Harmony

Perfect with cooked-in-sauce meat or grilled meat (pot au feu, beef stew)

Hard cheese.

Chocolate cake, mocka cake.