



Château Pessan

GRAVES

2014

Terroir

Soil : siliceous base, sand, clay and gravel soil.

Surface : 10 ha at Portets

Grape Varieties: 100 % Merlot

Average of the Vineyard: 15 years

Density of Plants : 6600 vines/ha

Yield : 43 hl/ha

Production : 9000 bottles

Alcohol : 14,33 %

Harvest

From 29th September to 03th October.

The harvest were made with great weather conditions : chilly mornings and sunny afternoons.

After a cool summer, a beautiful « indian summer » gave very ripe grapes.

Tasting Notes

Eye : a nice and deep purple colour.

Nose : caramelize and spicy blacks fruits notes.

Mouth : supple start then generous with the same aromas as those in the bouquet.

The tannins give a balanced structure.

Rewards

Silver Medal : Allwines Challenge, Miami 2017

Silver Medal : Concours International, Lyon 2017



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.