

# LA CROIX DE PEZ

SAINT-ESTÈPHE



## THE VINEYARD

Saint-Estèphe is one of the largest communal appellations of the Médoc, with a surface area of 1370 hectares. The vineyard is planted on well-drained gravel outcrops which protect the vines from excessive humidity. The sub soil, made up of clay and limestone, gives the wines their unique personality. Saint-Estèphe wines are tannic, deep and powerful and with age they take on body, fruitiness and delicacy.

## HISTORY

Pez means "peace" in Old French and is still commonly used in Saint-Estèphe. This peaceful haven is a Garden of Eden for making great wines.

## WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks.



### GRAPE VARIETIES

35% Cabernet sauvignon, 60% Merlot, 5% Cabernet franc



### FOOD PAIRINGS

Serve at between 16 and 18°C with red meat or a cheese platter.



### TASTING

Attractive deep red colour. Nose of ripe fruit, slightly spicy, fine. Full on the palate, fruity, with well-integrated tannins.



### AWARDS AND MEDALS

Millésime 2015 : Medal Silver, ARGENT BORDEAUX 17

