

CH LES ORMES DE PEZ 2022

Cru Bourgeois Exceptionnel

SAINT ESTÈPHE

/ Per fles min. 12 flessen

Biowijn Nee

Draaistop Nee

Vinous – Neil Martin – 92-94/100

The 2022 Ormes de Pez is matured in 45% new oak for a planned 16 months. It has a perfumed and floral bouquet, quite sensual for a SaintEstèphe, developing blue fruit with time in the glass. The oak is neatly enmeshed. The palate is medium-bodied with quite a high-toned and racy opening. Good acidity, the Merlot (51%) occupies the driving seat and ensures its silky-textured finish, a mote of chalk dust on the aftertaste. Just needs its élevage to knit it all together.

Robert Parker The Wine Advocate – 90-92/100

Exhibiting aromas of rich cassis, pencil shavings and petals, the 2022 Ormes de Pez is medium to full-bodied, broad and fleshy, with a deep core of fruit and plenty of powdery structuring tannin. It's a blend of 51% Merlot, 39% Cabernet Sauvignon and the balance Cabernet Franc and Petit Verdot.

WIL JE GRAAG MEER WETEN?

Schrijf je nu in op onze nieuwsbrief om op de hoogte gehouden te worden van de laatste nieuwtjes.

E-mailadres*

Inschrijven

