



CHÂTEAU ORMES DE PEZ

St-Estèphe

Cru Bourgeois Exceptionnel

www.jmcazes.com/en/chateau-ormes-de-pez



VARIETALS	50% Cabernet Sauvignon, 41% Merlot, 7% Cabernet Franc, 2% Petit Verdot
VINTAGE	2011
REGION	Saint-Estèphe, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Beautiful dark red dress.
NOSE	Dense and deep, the nose mixes black fruits and spicy fragrances with subtle notes of vanilla and toasting.
PALATE	Broad and fleshy, the mouth seduces with its soft tannins that extend to a full-bodied and spicy finish.
AGEING	The wine ages for 15 months in oak barrels (45% new wood).
PAIRING	Best served with all types of classic meat dishes, from veal and pork, to roast chicken and grilled dishes.
READINESS FOR DRINKING	Drink now until 2030.
RATINGS	91pts JAMESSUCKLING.COM  91pts WINEENTHUSIAST 
ORDER CODE	FR0316