



Château de Saint-Pey Saint-Émilion Grand Cru 2019

Château de Saint-Pey, located just a few minutes from the village of Saint-Émilion, is a historic estate known for producing wines that reflect the elegance and richness of this prestigious appellation. The 2019 vintage showcases the estate's dedication to traditional winemaking techniques enhanced with a modern touch, offering a wine that is both expressive and refined.





General Information

Producer: Château de Saint-Pey

Appellation: AOC Saint-Émilion Grand Cru, France
Varietal Composition: 90% Merlot, 10% Cabernet
Franc

• Vintage: 2019

Alcohol Content: 14%

Volume: 750ml



Vineyard and Terroir

- Location: Saint Pey d'Armens, Saint-Émilion
- Soil Type: A mixture of sand and argillaceous limestone, typical of Saint-Émilion. The sandy topsoil provides a warm micro-climate, while the underlying clay offers essential nutrients, resulting in concentrated grapes with complex aromas.
- Viticulture Practices: The estate practices sustainable farming, with no chemical weedkillers used. The vineyard is managed through mechanical weeding and natural grass cover, emphasizing minimal intervention to preserve the terroir.







Winemaking

- Harvest: The grapes are harvested parcel by parcel, based on optimal ripeness determined through testing and tasting. Harvesting is conducted by machine, followed by a careful selection of the grapes.
- Vinification: The grapes undergo fermentation in small, temperaturecontrolled concrete vats. This method allows for precise control over the fermentation process, ensuring that the wine develops its characteristic depth and complexity.
- Aging: The wine is aged for 12-14 months in oak barrels and vats, allowing it to express its full potential and achieve the desired quality.

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- Appearance: Deep purple color with bright garnet reflections.
- Aroma: Intense nose with aromas of fresh fruit, such as cherry and blueberry, complemented by well-integrated oak and a hint of vanilla.
- Palate: The wine is generous and delectable, with a fine and elegant tannic structure. The finish is long and tasty, offering immediate pleasure and potential for further aging.



Food Pairing

Recommended Pairings: Ideal with rack of lamb, beef bourguignon, or wild mushroom risotto. Also pairs well with aged Gouda or Parmesan cheese.



Sustainable Practices and Certifications

Viticulture: The vineyard is managed without the use of chemical weedkillers, relying on sustainable practices to maintain soil health and vineyard biodiversity.



Awards and Recognition

• Wine Advocate: 90-92+ points

 Yves Beck: 89-90 points Vinous Media: 90-92 points





Producer's Notes

Château de Saint-Pey 2019 is a wine of elegance and depth, showcasing the unique terroir of Saint-Émilion. The high Merlot content provides a smooth and rich texture, while the Cabernet Franc adds structure and complexity, making it a well-balanced and enjoyable wine.