



2015

BORDEAUX



Château de Pez

Saint-Estèphe

Château de Pez, west of the commune of Saint-Estèphe, rivals Calon Ségur as the most ancient of all the Bordeaux vineyards. Champagne Louis Roederer purchased the estate in June 1995 and immediately set about improving the vineyards and cellars. The estate has 39 hectares under vine, planted with Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. The vineyard dominates a high plateau with well-exposed slopes. At the summit there is a deep layer of Günzian gravel overlying the clay and limestone bedrock of Saint-Estèphe. Here, the Cabernet Sauvignon thrives on the free draining soils whilst Merlot dominates on the lower slopes with heavier clay soils. The plantings contain many old vines, averaging 30 years of age. Blended in December from the various parcels of wine and then stored in barrels (40% new wood, 40% in one year old and 20% in two year old casks) and racked every three months, it is worth noting the wine undergoes absolutely no filtration. The wines of Château de Pez have an attractive tannic structure worthy of further ageing. They are sometimes referred to as the 'Pomerols' of Saint-Estèphe, in part due to the smooth roundness brought to the wine by the Merlot vines grown on the exceptional soils. They tend to be dark in colour and have great length, body and distinction and are best appreciated after 5+ years.





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51% Cabernet Sauvignon 44% Merlot 2% Cabernet Franc 3% Petit Verdot

A great follow on to the excellent 2014, the 2015 Château de Pez has masses of deep coloured, dark fruit tones. On the palate it has freshness and a supple balance of tannin and ripeness. A long finish of intense ripe dark fruit and classic structure that will develop well in bottle.

M.A. Bingley M.W.

These wines are also available in 37.5cl, 75cl, 150cl – supplements may be applicable

Château Haut-Beauséjour

Saint-Estèphe

In 1992, Champagne Louis Roederer discovered two properties in the heart of the Saint-Estèphe region – Château Picard and Château Beauséjour – both of which received Cru Bourgeois status in 1932. Together, the pair formed an estate of nearly 31 hectares, including 27 hectares of vineyards. The most promising slopes of the new estate now called Château Haut-Beauséjour, covered about 20 hectares. A quality charter for Château Haut-Beauséjour was drawn up, covering vine size, debudding, green harvesting, a return to manual harvesting and double grape selection firstly in the vineyards and then again at the sorting table at the Château. In 1993, the cellars and cuverie were entirely renovated and the Château was kitted out with top-of-the-range equipment. Château Haut-Beauséjour is made from a selection of grapes from their finest slopes in Saint-Estèphe combined with an expertise that brings the balance and distinction of fine Médoc wines. Château Haut-Beauséjour drinks well when young but has a capacity for ageing for several years.



2015 Château Haut-Beauséjour Saint-Estèphe

55% Cabernet Sauvignon 45% Merlot

Immediately impressed by the sweetly ripe Merlot, this wine is full of charm and bright fruit. The round plummy texture on the palate makes it very appealing with supple tannins. Ideal for early to mid-term drinking.

M.A. Bingley M.W.

These wines are also available in 37.5cl, 75cl, 150cl – supplements may be applicable



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MD are delighted to offer the following portfolio exclusivities, please complete and return this form to primeur@mmdltd.co.uk to register your interest (euro prices will be advised upon release)

		REQUEST FOR OPTIONAL RESERVE
CHÂTEAU DE PEZ	2015 Château de Pez Saint-Estèphe	cases
CHATEAU HAT BEAUSE IOUR SAINT-ESTÈPHE	2015 Château Haut-Beauséjour Saint-Estèphe	cases
Contact Details		
CUSTOMER NAME		
CONTACT NAME		
MOBILE NO		
EMAIL ADDRESS		
SIGNATURE		
DATE		

Please note

- 1) All sales of the Company's products are subject to Terms of Sale (a copy of which is available on request)
- 2) Wines are offered subject to availability and possible allocation
- 3) Payment in full due by 28th October 2016 direct to MMD euro account
- 4) Please advise any special bottling requirements by 29th July 2016 at the latest (subject to supplementary charges)
- 5) During Spring 2018, MMD will ship all orders and supply from our UK warehouse (Under Bond/Duty Paid status as required)
- 6) The cost of shipment, insurance and despatch to your UK mainland address will be invoiced at £4.00 per case (plus duty if applicable)
- 7) Errors and omissions excepted