



## CHÂTEAU PABUS



### CHÂTEAU PABUS 2018

Every detail in the creation of Château Pabus is handled with the utmost care. No compromises are made in the vineyard and vinification. Everything is devoted to excellence. Michel Rolland, recognized as one of the best oenologists in the world, assists the team throughout the winemaking process. At every harvest, he selects the best grapes from the vineyard for “Château Pabus”, the first wine of the estate.

#### Tasting note by Andreas Larsson

*Best Sommelier of the World 2007 – watch his 90 sec. video*

- Dark youthful color with a purple hue
- Pure nose, vivid red fruit, cherry and plum
- Well built palate with both freshness and ripe red fruit, digest and long finish.



#### 92/100 – TERRE DE VINS

Very elegant in the restraint, this wine with very beautiful black fruit, ripe and clean, displays a structure in which the tannins are in the foreground: those of the fruit, marked but in the velvet; those of the wood, framed without drying out. The matter offers a very beautiful depth for a successful balance between generosity and finesse.

#### 91-92/100 – JAMES SUCKLING

A very pretty wine for the appellation with blueberry and raspberry character. Hints of dark chocolate, too. Medium to full body, silky tannins and a flavorful finish. Serious potential for the appellation.

#### 91/100 – JEB DUNNUCK

This rock-solid, impressive Bordeaux can be enjoyed any time over the coming decade or longer.



#### VARIETAL: +95% MERLOT

The Merlot sensation of Château Pabus has a soft touch of Malbec, less than 5%, providing a subtle support to the structure of the wine.



#### AGE OF THE VINES: +30 YEARS



#### HARVEST DATE: SEPTEMBER 27 – 29, 2018



#### FIRST FERMENTATION AND AGING IN FRENCH OAK CASKS

The grapes are hand-picked, destalked and deposited directly in 500-litre oak casks. When the first fermentation and soaking is over, the wine is emptied into 225-litre casks made of French oak (30% new oak) and amphora. The wine is aged in these small casks (80%) and amphora (20%) during 18 months.



#### CELLARING: 12 TO 15 YEARS



#### APPELLATION: BORDEAUX SUPERIEUR



#### PACKAGING

Wooden cases - volumes and bottles per case: 0,375L x 24 - 0,75L x 12 - 1,5L x 6 - 5L x 1



#### MORE INFO

<https://chateaupabus.com/wines/chateau-pabus/>



# CHÂTEAU PABUS

## ABOUT CHÂTEAU PABUS

In the 19th century, chateau Pabus was a gift from the French Emperor Napoleon Bonaparte to one of his commanding officers. The discovery of a 12th century pottery oven on the property is a silent witness of the many centuries of agricultural activities and wine making at chateau Pabus.

Mr. Robert S. Dow, a former investment banker and Olympian of the US fencing team acquired Château Pabus in 2012. Ever since he is making no compromises to produce exceptional wines in the grand tradition of Bordeaux. Mr. Dow put together a top team including Michel Rolland, one of the world's best oenologist and Kris Couvent, former owner of the property.



*Château Pabus received the prestigious "Talent" award for its Château Pabus 2017.*

## A VINEYARD OF 11 HECTARES

### **Soil: silt / sant / clay**

The clay in the soil of Château Pabus creates a natural water basin. It assures access to water for the vines throughout the growing season. Additionally, the inclination and remodeling of the surface improved the natural drainage of the vineyard. This is an important advantage. It makes the vineyard resistant to increasing temperatures and summer heat shocks, which has become an important challenges for wine makers in Bordeaux.

### **Manual harvesting & sustainable wine making**

All grapes are harvested by hand. Mechanical weeding in the vineyard avoids using pesticides. The use of energy efficient heat windmills is another example of how producing top wines and sustainable care of the vineyard go hand in hand at Château Pabus.

**Density of the planting: 5500 vines per hectare**

