



CHÂTEAU PABUS

ABOUT CHÂTEAU PABUS

In the 19th century, château 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 château 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

