

Description:

Château de Pez 2000 is a mature Saint-Estèphe red from one of the Médoc's oldest estates. The 2000 vintage is widely regarded as one of the great Bordeaux vintages, delivering ripe fruit, structure, and longevity. Now with over two decades of bottle age, this wine has developed classic tertiary complexity while retaining the power and poise typical of Saint-Estèphe.

Tasting notes:

Evolved aromas of dried blackcurrant, leather, tobacco leaf, and forest floor. The palate is medium to full-bodied, with softened tannins and layers of dark fruit, cedar, and savoury spice. The finish is long, earthy, and refined, showing the elegance of well-aged claret.

Allergens: Contains sulphites.

Dish Pairing:

- Roast beef or lamb with rosemary
- Wild mushroom dishes
- Duck breast with plum or cherry sauce
- Truffle risotto
- Comté or aged cheddar

Talking Point:

The 2000 vintage in Bordeaux is celebrated for its balance of ripeness and structure, and Château de Pez captured it beautifully. With over 20 years of ageing, this wine is now drinking at its peak, offering all the savoury, earthy depth expected from mature Left Bank Bordeaux. A rare chance to enjoy a fully developed Saint-Estèphe from a benchmark vintage.