



CHÂTEAU
ORMES DE PEZ
SAINT-ESTÈPHE



2024
VINTAGE



Château Ormes de Pez, a family history

Château Ormes de Pez belongs to the Médoc landscape since the 18th century. Located West of Saint-Estèphe and bordering the hamlet of Pez, the estate owes its name to a magnificent grove of elm trees, which no longer exists today. Château Ormes de Pez is the second property – after Château Lynch-Bages – acquired by the Cazes family in 1942.

The vineyard extends over two distinct terroirs: the Cabernets thrive on the gravelly parcels composed of quartz and rolled pebbles whereas Merlot is best-suited to the cooler, sandy-clay parcels.

With a distinctive harmonious spicy character, Château Ormes de Pez is true to its terroir. Wine lovers appreciate its opulence, elegance and well-rounded structure. Its powerful, rich and excellent tannic backbone allows graceful ageing.

Château Ormes de Pez, in a nutshell...


Historic property of the Cazes family since 1942, the Château is also known for its B&B.

Located in the small hamlet of "Pez", the property owes its name to a beautiful grove of elm trees which was planted on the property in the 19th century.

Over the past ten years, a major restructuring of the vineyard has been carried out by adapting each varietal to the nature of the soils and thus in order to reach optimal and regular ripeness on each parcel.





 2024

AIN'T NO MOUNTAIN HIGH ENOUGH

"Ain't No Mountain High Enough": a testament to the winemakers' determination and resilience in the face of climatic challenges.

Winter began with above-average rainfall and mild temperatures, allowing for an early and even start to the growing season. This dynamic beginning set the tone for a vintage defined by adaptability and precision.

In spring, the humid conditions required heightened vigilance, but the swift response of the vineyard teams ensured the full potential of the vines was preserved. As the season progressed, the vines regained their balance and continued to develop under more favourable conditions, hinting at a promising evolution.

A warm but temperate summer encouraged steady and harmonious ripening. Optimal sunshine enhanced aromatic expression while preserving the fruit's freshness, and late-season rainfall helped refine the balance of the grapes as harvest approached.

Meticulous and selective harvesting ensured perfectly ripe and healthy grapes. Château Ormes de Pez 2024 stands out for its elegance and freshness. A delicate balance between finesse and intensity defines this harmonious vintage, a true reflection of its terroir.

"With its deep, luminous colour, Château Ormes de Pez 2024 reveals a refined, fruit-forward bouquet. On the palate, the tannins are silky, lending a smooth texture and perfect balance. This vintage showcases remarkable finesse and suppleness, promising excellent ageing potential."

Nicolas Labenne, technical director, March 2025

Appellation

Saint-Estèphe

Surface

40 hectares

Terroir (soil)

Garonne gravel
and sandy-clay

Harvest

Hand-picked and sorted at the
vineyard and table
19th September - 4th October

Average yields (appellation)

33.5 hL/ha

Ageing

16 months
in French oak barrels
(45% new oak)

Blend

48% Merlot
41% Cabernet Sauvignon
6% Petit Verdot
5% Cabernet Franc

Analyses

Acidity: 3,6 g/L of H₂SO₄
Alcohol: 13% vol.
pH: 3,61
TPI: 69



Château Ormes de Pez, the label's hidden secret revealed!

The design of the label has been inspired by the elm trees since the 2003 vintage.

The illustration not only pays tribute to the beautiful elm trees which no longer exist, but is a strong distinctive symbol of the estate. The label also has a hidden secret: six turtle doves lay peacefully on some of the tree branches... Will you be able to spot them?



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