

## CHATEAU PETRUS AOC Pomerol





## **Area of Production**

Region: Bordeaux, France

Grape Varieties: 95% Merlot – 5% Cabernet Franc

Vineyard Area: 11.5 hectares

Soil/Terroir: Clay

Average Production: 2,500 cases (230 hL)

## History

Pétrus is a Bordeaux wine estate located in the Pomerol appellation at the eastern border of Saint-Émilion.

Pétrus is widely regarded as an outstanding wine and is among the world's most expensive wines.

Originally, the estate was owned by the Arnaud family since the middle of the 18th Century. Some vintages of this period were labelled Pétrus-Arnaud.

At the beginning of the 20th Century, the owner of the Hôtel Loubat in Libourne, the widow Mme. Edmond Loubat, began to buy shares in the estate until 1949 when she became the sole owner of the domain.

With the successful 1945 vintage, began "The Great Age of Pétrus". Wine trader from Libourne, Jean-Pierre Moueix acquired exclusive selling rights of Pétrus in that year and international reputation began to grow: Pétrus became introduced in the United States, and the wine was served at the wedding of Princess Elizabeth and Prince Philip in 1947.

On the death of Mme Loubat in 1961, the estate inheritance was divided between a niece and nephew, and a share was left to JP Moueix. In 1964 JP Moueix bought the totality of the shares. The estate still belongs today to the Moueix family.

## Winemaking

This limited size estate produces a very small production of red wine almost entirely from Merlot grapes, on occasion with small amounts of Cabernet Franc. The average age of the vines exceed 45 years. The estate was among the first in Bordeaux to implement green-harvesting as a way to lower crop yields and raise the quality of the remaining grapes. The vineyard's small size permits harvesting to be completed in one day if necessary.

A rigorous pre-assemblage vat selection is carried out and certain parcels are rejected from the Grand Vin. The young wine is aged in new French oak for around two years.

