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Château Pasquet



VINTAGE 2013

REGION Bordeaux

APPELLATION Bordeaux

TERROIR

VARIETAL 40% Cabernet Sauvignon

30% Merlot 15% Malbec 3% Carmenere

2% Petit Verdot

INFO 69 Ha (170.50 Acres) total vineyard & 46 Ha (113.66 Acres) devoted red

grapes

Aged in thermo-regulated tanks & French oak barrels for 1/3 of the wine

Clayey soil, limestone clayey subsoil

Sustainable Agriculture Practices

About the Estate:

A family estate established in 1964 by George PERNETTE, Château PASQUET is very seriously run by the two sons, Michel & Jean-Francois and soon followed by Michel's daughter Lauren . Elaborated with the utmost care in an up-to-date cellar mixing thermo-regulated stainless tanks for vinification process and concrete ones for aging, together with French oak barrels for a proportion of the wine, All vines are planted on superb gravelly/limestone-clayey slopes located in Escoussans, 35kms (56 miles) Southeast of Bordeaux, at a 100-meters altitude.

Château PASQUET is what we could call our "secret gem." Despite the fact that it has belonged to our selection since 1992, we only started to suggest it for Export from 2009 Vintage, since most of our allocation was distributed by the Société des Bains de Mers (Groupe Alain DUCASSE) in Monaco. Then - after a long time and constant relationship - we are now fully involved in bulk selection then blending, together with Michel & Jean-Francois PERNETTE. Within few years only, such a real expressive, deep and distinctive Red Bordeaux, made from the 5 Bordeaux grapes, belongs to our Top and reputed wines.

Tasting Notes:

As always, an immediate, unique and so attractive nose. Licorice & plum 1st, then going on warm cakes, berries and south accents... Balanced, serious but not over extracted. Warm and so balanced palate, on cooked, softly backed fruits and chocolate touches, ending oak trees' fall leaves notes. And will only keep improving...

Press Review:

« Good plump black cherry and plum fruit flavors, with a light vanilla coating and a flicker of tobacco. » - JM, Wine Spectator, Web Only 2015