

CHÂTEAU PAPE CLÉMENT

CRU CLASSÉ DE GRAVES



PESSAC-LÉOGNAN

Owner: Bernard Magrez



Few great wines can boast seven centuries of history and trace their origins back to a pope. Elected supreme pontiff during the reign of King Philip the Handsome in 1305, Clement V gave his name to Château Pape Clément.

The present owner does his utmost to perpetuate the ancient tradition of quality. Among other innovations, this was the first estate in Bordeaux to destem the entire crop by hand. The grapes are transported by gravity flow into small oak fermentation vats adapted to the yield of each plot. The entire winemaking process is conducted with minute attention to detail. Combining traditional and state-of-the-art techniques, Pape Clément is made according to the highest standards.

Everything is done in the vineyard to let the terroir express itself fully. As part of an environmentally-friendly approach, chemical weed killers have been abandoned in favour of ploughing.

Area under vine	60 hectares
Production	Red wine: 110,000 bottles - White wine: 10,000 bottles
Soil	Pyrenean clay gravel from the late Pliocene and early Quaternary periods
Grape varieties	Red wine: 49% Merlot, 46% Cabernet Sauvignon, 3% Cabernet franc, 2% Petit Verdot White wine: 45% Sauvignon, 45% Sémillon, 5% Sauvignon gris, 5% Muscadelle
Barrel ageing	Red wine: 18 months - White wine: 12-14 months - New barrels: 70%
Second wine	Clémentin

Manager: Nicolas Contiero

Château Pape Clément 216 avenue du Docteur Nancel Pénard - 33600 Pessac

GPS: Latitude: 44.80638 - Longitude: - 0.647112

Tel. + 33 (0)5 57 26 38 38 - Fax + 33 (0)5 57 26 38 39

n.contiero@pape-clement.com - www.bernard-magrez.com