

Château de Pitray,
`Pitray` Castillon Côtes de Bordeaux 2020
Bordeaux, France

PITRAY



PRODUCER

Château de Pitray has belonged to the Simard de Pitray family for over 600 years, making it the oldest family-owned property in Bordeaux. Although classified as Côtes de Castillon, the Château is located just 8km east of Saint-Emilion and shares the same clay-limestone plateau. Jean is the 25th generation of the family to run this historic estate, which boasts 130 hectares of vineyards, forests and meadows. His mission has been to produce accessible, sustainably grown wines that are worthy of his ancestry and historic surroundings. In 2020, Jean's friend, winemaker Nina Mitjavile, inspired several changes at Château de Pitray after observing the untapped potential of its clay-limestone soils. These include drastically cutting yields in the vineyard, as well as reducing the use of new oak during ageing. Nina is now consultant winemaker for the Château. As head winemaker at her family's renowned right-bank estates, Tertre Rôteboeuf and Roc de Cambes, she brings a wealth of knowledge and experience to Château de Pitray, as well as sharing Jean's meticulous approach in the vineyards and winery. Her involvement has been instrumental to the improved quality of these wines, leading to the relaunch of Château de Pitray with two distinct cuvées from the 2020 vintage, 'Les Prairies' and 'Pitray'.

VINEYARDS

Located 8km east of St. Emilion, the 36 hectares of vines at Pitray share the same limestone and clay plateau. The vineyards have an average age of 32 years old and are farmed sustainably with a focus on promoting soil health and increasing biodiversity. No herbicides are used. The vineyards are divided into plots of different varieties, soil types and microclimates. A celebration of the estate's best parcels of Merlot, 'Pitray' is a blend of 90% Merlot and 10% Cabernet Franc.

VINTAGE

The 2020 vintage was very early due to summer heatwaves and drought conditions across the region. Fortunately the vineyards at Chateau de Pitray did not suffer from water stress thanks to spring rainfall and the water-holding capacity of the clay-limestone soils. The vines were therefore able to produce ripe and balanced fruit.

VINIFICATION

The selected parcels are harvested and fermented separately in thermo-regulated concrete tanks for four weeks before blending. The majority of the Merlot and Cabernet Franc blend is then aged for 12 months in stainless steel to retain the pure fruit expression, the remaining 33% is aged in new oak barriques to bring additional structure to the finished wine. The new oak barriques are racked every six months, before being blended together with the wine in stainless steel. The characters produced by the different vessels result in a complex and expressive wine.

TASTING NOTES

Pitray showcases the plushness and complexity of merlot with layers of black plum, dried fig and spice underpinned by velvety tannins and a long finish.

Grape Varieties	90% Merlot 10% Cabernet Franc
Winemaker	Jean de Boigne
Closure	Diam
ABV	14.5%
Residual Sugar	0.5g/L
Acidity	5.5g/L
Wine pH	3.47
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan, 'Haute Valeur Environnementale' Certified

LIBERTY WINES