



# Château PETRUS



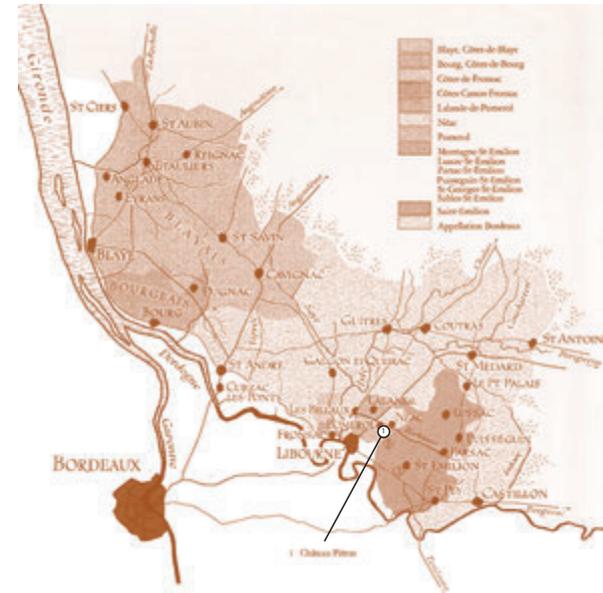
OLIVIER BERROUET  
Winemaker | Director

■ Research shows the oldest records regarding the history of Petrus goes all the way back to the mid 1750s, making it one of the earliest established vineyards in Pomerol.

Ch. PETRUS  
 Ch. Hosanna  
 Ch. Lafleur-Gazin  
 Ch. Lafleur-Petrus  
 Ch. Lafleur



VINEYARDS



The 11.5-hectare vineyard of Pétrus is located on a plateau in the eastern portion of Pomerol; 100% is planted with Merlot grapes.

The soil consists of a high percentage of iron-rich clay.

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 yield is among the lowest in Bordeaux partly through *éclaircissage* or green-harvesting to concentrate the power and quality of the remaining crop (eliminating up to 50% of the crop in certain years).

What makes the *terroir* of Petrus so unique? The clay soils of Petrus are at least 40 million years old to start. The thick gravel on the surrounding plateau is only 1 million years old. There are two layers of clay at Petrus. The topsoil of dark clay is 60 to 80 centimeters thick. But it's the unique subsoil that is not found in any other vineyard. The soil is packed with very, dense, deep, dark blue clay. The clay is so hard, that the roots cannot penetrate. The clay is smectite. When this type of clay absorbs water, it becomes impermeable. The water molecules are able to penetrate the interlayer molecular spaces of the clay. When the dry summer months arrive, the vines are still able to feed on the much needed moisture.



The majority blue clay on the Pomerol plateau is about 15 hectares in total. Petrus is unique as its entire 11.5 vineyard is right on top of the clay. Neighboring vineyards only have a portion of blue clay in their soil.



## KEY POINTS

Petrus takes its name from the Greek version of St. Peter, "Petros."

Owned by the Arnaud family for the better part of 200 years until the end of World War II, Petrus was then sold to Mme. Loubat, who had progressively acquired the property since 1923. Upon her death in 1961, the estate was passed to her family, who eventually sold it to Jean-Pierre Moueix.

Jean-Francois Moueix and his children - including Jean Moueix - are the owners of Petrus today.

The grapes are hand-harvested over five to six days and fermented in temperature-controlled concrete tanks. The young wine is aged in 50% new French oak for 18 months.

Severe pre-assemblage vat selection is carried out and certain parcels are rejected from the Grand Vin. An average year might yield at most 2,500 cases. In some vintages, such as 2003, this average has been sharply reduced.

Petrus' new cellars abut the vineyard, which is located at the highest point of the appellation. This offers natural drainage.



GRAND VIN