

2020 Saint-Emilion Grand Cru

Château Pas de l'Âne | Bordeaux, Saint Emilion



Château Pas de l'Âne is a young estate in an ancient landscape, a modern voice on one of Saint-Émilion's most storied hillsides. Founded in 1999 and housed in the former Château Cros-Figeac, it stands tall among legendary neighbors. Guided by thoughtful farming and deep respect for the land, the domaine offers a contemporary, intentional expression of this hill of a thousand châteaux.

THE VINTAGE

The 2020 vintage is balanced and elegant; The wine is sunny and fresh while offering concentration, supple tannins, and deep aromatics. Already expressive and harmonious in youth, the vintage shows strong potential to age gracefully.

TERROIR

Grapes are sourced from parcels across five of the eight villages of Saint-Émilion, giving the estate access to a diversity of soils: gravelly and ferrous sands, as well as clay-limestone. Average vine age is 35 years grown at elevations between 230–295 ft.

The grassy vineyards are worked by hand to avoid weedkillers. Vines are pruned using single or double Guyot, depending on their vigor, and receive meticulous care throughout the season: debudding, suckering, manual leaf removal, green harvesting, and sorting directly on the vine to ensure optimal quality at harvest.

WINEMAKING

Vinification takes place in temperature-controlled wooden and stainless steel vats. Grapes undergo 3–5 days of cold pre-fermentation maceration (< 50°F) to enhance color and complexity. Alcoholic fermentation lasts about a week, followed by two additional weeks of maceration. Malolactic fermentation and élevage occur in 100% new Allier oak barrels (Seguin Moreau & Quintessence). The wine is aged for 15 months in an air-conditioned cellar with strict humidity control.

TASTING NOTES

Vibrant notes of wildflowers, sweet spices, and red and black berries lead into a supple, concentrated palate with fine tannins and long, harmonious length. Elegant structure balanced by expressive fruit.

FOOD PAIRING

Grilled or roasted meats • Dishes with rich sauces (tagine, steak with peppercorn sauce) • Strong, aged cheeses

serving temp
64.4°F

varietals 55% Merlot, 45% Cabernet Franc

farming HVE level 3

alcohol 14,5%

residual sugar 0,30 g/L

pH 3,64 g/L

acidity 3,48 g/L

SO₂ 78 mg/L

fermentation Cold pre-fermentation maceration, temperature-controlled fermentation

aging 15 month in new French oak

