

Château Petrus 2000

CSPC# 750191

750mlx1

14.5% Alc./Vol.

SOLD OUT

Grape Variety

100% Merlot

Appellation

Pomerol

General Info

Château Petrus is one of the most celebrated and distinguished wines in the world. It is therefore difficult to comprehend that the wine was, until recently, relatively cheap and difficult to sell. It was not until the middle of the 20th century that its reputation was finally cemented, making it a globally sought-after wine and a blue-chip collectable.

Prior to the current success of Petrus, the estate was owned by the Arnaud family for almost two hundred years. It was only after Madame Loubat, who had progressively acquired pieces of the property since 1925, became the sole owner at the end of World War II that the Château's wines began to flourish on the world market. During these early years of Château Petrus' reinvention, Loubat worked in partnership with Jean-Pierre Moueix, a successful négociant. Their accomplishments can be attributed to shrewd management, increased levels of green-harvesting and precise vinification. In addition, as the vineyard is a minuscule 12 hectares, significant price increases became justifiable when heavy demand outstretched the tiny supply.

After Madame Loubat's passing in 1961, her family sold Moueix their remaining shares leaving Jean-Pierre as the sole owner of the estate vineyards and modestly proportioned Château. Today, following the passing of Jean-Pierre, the estate is managed by his son Jean-Francois, whilst his brother Christian oversees the vineyard, vinification, marketing, and distribution of the wines.

Château Petrus continues to remain a breed apart from surrounding estates and maintains its status as one of the world's most coveted wines. It possesses Pomerol's unctuous, almost chewy quality of richness and power but with a rare depth of colour, clarity of flavor and structured pedigree that is unlike anything else.

Vineyards

Pétrus' soil has a 60 cm deep layer containing clay and sand in ratio 90:10 on its upper part. This kind of surface is only to be found at Pétrus and no other places in Pomerol! Subsoil is "crasse de fer" and clay. It can barely surprise anyone, that Merlot has a smashing time here, because growing conditions at Pétrus are just perfect for this grape variety. Petrus' vineyard is 11,5 ha big, planted with 95% Merlot and 5% Cabernet Franc, vines are on average 35 years old and wine is kept for 20 months in 100% new barrels. Pétrus' technical staff headed by well-experienced oenologist Jean-Claude Berrouet, stays firmly on traditional vinification without looking with curiosity to modern wine-acrobatics within the technical remedies, and plays it safe by rarely taking any form for risk. Christian Mouiech has full responsibility for Pétrus.

Harvest

The harvest is by hand, and such is the size of the vineyard it may be finished within two afternoons, after the morning dew has evaporated. If the moisture is more than the sun can handle it has been known for the vines to receive a blow-dry from a hovering helicopter.

Maturation

The grapes are fermented in cement vats and the wine is aged in 100% new oak barrels for 22-28 months. It is bottled unfiltered.

Tasting Notes

Aromas of Chocolate, black raspberry, assorted fresh flowers, herbs, spices, truffles, earth, plums and black cherry. This powerful, concentrated, deep wine fills every nook and cranny of your taste receptors with endless waves of decadent, flawlessly ripe fruit. Purity, velvet, silk, balance and length are the hallmarks of this wine.

Production

2,400 cases made

Cellaring

Drink 2015-2065

Scores/Awards

98 points - James Suckling, Wine Spectator - October 31, 2004

98 points - James Suckling, Wine Spectator - March 31, 2003

92-94 points - James Suckling, Wine Spectator - Web Only 2001



Scores/Awards	<p>100 points - Robert Parker, Wine Advocate #189 - June 2010</p> <p>100 points - Robert Parker, Wine Advocate #146- April 2003</p> <p>96-99 points - Robert Parker, Wine Advocate #139 - February 2002</p> <p>92-94 points - Robert Parker, Wine Advocate #134- April 2001</p> <p>97 points - Neal Martin, Wine Journal - September 2010</p> <p>97-99 points - Neal Martin, Wine Journal - September 2003-October 2005</p> <p>98 points - Roger Voss, Wine Enthusiast - June 1, 2003</p> <p>96 points - Stephen Tanzer, ST's International Wine Cellar - May/June 2003</p> <p>18.5 points/4 stars - Stephen Spurrier, Decanter.com - Web Only</p> <p>5 stars - James Lawther, Decanter.com - Web Only</p> <p>95 points - Connoisseur's Guide to California Wine - April 2003</p>
Reviews	<p>"Dark color, with loads of smoky grilled meat and ripe fruit aromas. Lots of violets. Full-bodied, with fine tannins and a super long finish. Solid and tight. Like a tightly wound piece of silk string. Just as I remember it.--Pétrus non-blind vertical. Best after 2012."</p> <p>- JS, Wine Spectator</p>
	<p>"Fabulous aromas of crushed berries, black olives, flint and grilled meat. Yet it's subtle. Full-bodied, with superbly refined tannins and a finish that lasts for minutes. Superb. Racy. Exciting. Best after 2012."</p> <p>- JS, Wine Spectator</p>
	<p>"Wonderful ripe berry and floral aromas in this young red. Full-bodied, with big, silky tannins and a long, smoky, berry aftertaste. Pretty Pétrus. Not the 1998, but damn good. Score range: 92-94"</p> <p>- JS, Wine Spectator</p>
	<p>"A prodigious Petrus, this wine has that extra level of intensity and complexity that is monumental. The magic is clearly Petrus, and the 2000 will always be an interesting vintage to compare to another legend in the making, the 1998, or more recently, of course, the 2005, 2008, and 2009. Extremely full-bodied, with great fruit purity, an unmistakable note of underbrush, black truffle, intense black cherries, licorice, and mulberry, the wine seems to show no evidence of oak whatsoever. It has a sumptuous, unctuous texture, plenty of tannin, but also vibrancy and brightness. This is a remarkable wine that seems slightly more structured and massive than the 1998, which comes across as slightly more seamless, as if it were haute couture. This wine needs at least another 5-10 years of cellaring and should age for 50+ years."</p> <p>- RP, Wine Advocate</p>
	<p>"A magical effort from Petrus, the 2000 has continued to gain weight and stature. From the bottle, it is a perfect wine, much like the 1998. The color is inky plum/purple to the rim and the nose, which starts slowly, begins to roar after several minutes, offering up scents of smoke, blackberries, cherries, licorice, and an unmistakable truffle/underbrush element. On the palate, this enormous effort is reminiscent of dry vintage port, with fabulous ripeness, a huge, unctuous texture, enormous body, and a colossal 65-second finish. I did not have the benefit of tasting it side by side with the equally perfect 1998, but it appears the 2000 is a more massive, macho/masculine wine, with more obvious tannin and structure than the seamless 1998. Anticipated maturity: 2015-2050."</p> <p>- RP, Wine Advocate</p>
	<p>"The 2000 Petrus has turned out to be magically endowed, and appears to possess many more layers of flavor and power than it did a year ago. Reminiscent of dry vintage port, its inky black/ruby/purple color is followed by a stunning perfume of concentrated black fruits, great ripeness, huge, tannic structure, immense body, and a majestic 60-second finish. There are 2,600 cases of this great Petrus. Anticipated maturity: 2012-2040."</p> <p>- RP, Wine Advocate</p>
	<p>"The 2000 Petrus (only 2,400 cases produced) is a brilliant effort from this noble terroir. The dense plum/ruby/purple color is accompanied by sweet aromas of cranberry and cherry liqueur intermixed with plums and black currants. As always, the wood is kept in the background so the fruit can come forward. The wine is full-bodied, with plenty of well-integrated, sweet tannin. Long and rich, this offering will no doubt close down as most vintages of Petrus do. Anticipated maturity: 2010-2035."</p> <p>- RP, Wine Advocate</p>

Reviews "Tasted blind at Bordeaux Index's 2000 tasting in London. A deep colour. The nose is very fine definition, blackberry, graphite, dried herbs, rosemary, minerals and potter's wheel; gaining intensity all the time in the glass. The palate is medium-bodied, perfectly balanced with filigree tannins that just purr with quality. Ethereal poise with a feminine finish of raspberry leaf, minerals, a touch of dried orange peel and red cherries, this Petrus is just so nonchalant about its quality, so effortless in the way it entrances the sense. Incredible length and incredible sense of weightlessness. Wonderful. Drink 2015-2050. Tasted March 2010."
- NM, Wine Journal

"Tasted three times. First in September 2003 at the Farr 2000 horizontal: a beautiful, understated nose of blueberry, cherry and a touch of espresso coffee. The palate has a lovely balance with sweet raspberry, blackberry. Very complex and with fabulous concentration. But not as profound on the palate as I expected - the wine does not "sing" like Ausone. Very long finish. It needs to develop more character if it wants to develop immortal status. Tasted again at the Petrus vertical in January 2004: a lucid deep ruby hue. The nose has grown in confidence: lots of rich sweet vanillary oak, black cherry - quite decadent. The palate has layers of precocious young fruits with fine concentration. Velvety smooth tannins, very fresh acidity and a wholly decadent feel. A touch of blackberry on the finish. Still lacks the poise of Ausone but a lovely wine that is more accessible than the 1998. Thirdly and most impressively at the Petrus vertical held by FWE in October 2005. Very clear, black/garnet colour. The nose is very pure with blackberry, cherry and cassis. Incredibly fresh and feminine - has a floral character redolent of a Margaux. A fabulous palate: sauve, sophisticated, elegant, pure. Has something of a New World extravagance with an incredibly long succulent finish. Velvety mouthfeel. The dregs were still drinking the following morning - always a good sign."

- NM, Wine Journal

"While the first impression with Pétrus is the wood, it is the fruit which gradually shows itself. It is extraordinary, this dense fruit, which simultaneously manages to float with elegance. There is layer after layer of fruit, sometime black, sometimes smoky, sometimes spicy. The wine is not yet totally integrated, still intensely young, with decades to go. But..."

- RV, Wine Enthusiast

"Bright ruby-red. Knockout nose combines mulberry, raspberry liqueur, toffee, iron and minerals. Silky and thick on entry, then extremely dense and backward in the middle palate, with superripe notes of liqueur, game and truffle. A remarkably impressive, rather wild Petrus in an almost late-harvest style. Finishes with big, thoroughly ripe tannins and gamey merlot flavors of roasted meats, truffle and red berry liqueur. Like the 2000 Trotanoy, this wine may not match the 1998 for sheer class, but it's a massive, flamboyantly rich wine with a good 30 to 40 years of development ahead of it."

- ST, International Wine Cellar

"Concentrated red, mature rim, finely concentrated spicy nose, lots of warm Merlot fruit with iron soil back up, very good depth and natural sweetness, soft tannins but enough acidity to hold the wine. Drink up to 2020."

- SS, Decanter.com

"A complete contrast to Lafleur. Rich and opulent with a generous amount of fruit, suave texture and powerful but finely honed tannic structure. Still the biggest wine in Pomerol although perhaps lacks the precision of the 1998. Ready 2015-2020."

- JL, Decanter.com

"Still the preeminent expression of Merlot by which all others must be measured, the 2000 Chateau Petrus is a fully ripened and very outgoing wine that is simply brimming with sweet red cherries and immense oak, and its complexing accents of olives, smoke and violets bring dimension rarely seen elsewhere in the varietal. It is as big and rich on the palate as its voluminous aromas suggest, but it runs into considerable tannins at the finish and reminds that however much pleasure it might deliver now, it will only build to better with cellar time."

- Connoisseur's Guide