



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC



Château Pichon Baron 2009, 2nd Grand Cru Classé en 1855

AOC Pauillac, Bordeaux, France

Our Grand Vin Château Pichon Baron 2nd Grand Cru Classé in 1855 comes from the very oldest vines grown on the historic plots of the estate.

This authentic Pauillac offers an amazing sensory experience with its black fruit flavours and spicy hints. Château Pichon Baron shows great elegance, intensity and exceptional length on the palate.

It is a wine that improves year after year and can age for over 40 years in the cellar.

THE VINTAGE

WEATHER CONDITIONS

The spring was marked by uneven temperatures. Vegetation growth was boosted by a warm spell in early April, and then slowed down by very cool conditions. A very changeable, stormy spell then set in, with hail on 11 May, in particular, although it spared Pauillac. Flowering started at the end of May, in hot weather conditions that boosted growth. To keep this in check, green harvesting work was carried out to remove shoots and tie the vines in. This was followed by leaf (June/July) and crop thinning (August) in hot, sunny, dry weather conditions. The end of the season enjoyed ideal ripening conditions: lots of light, little humidity, hot days and cold nights. As is often the case in dry years (1995, 2003), the polyphenols ripened slowly and progressively. Acidity remained stable, however, without showing any signs of weakness.

HARVEST

Carried out in 3 phases, making for a bespoke grape-picking process: from 24 to 28 September for the young Merlot, the old vines from 29 September to 2 October, the Cabernet-sauvignon from 3 to 9 October. Stable, cool weather conditions kept the grapes in good condition, preserving all their freshness and firmness.

WINEMAKING

Sorting in the vat-house was highly meticulous, keeping only the very best grapes. Enjoyed the best possible conditions. Rich levels of sugar and anthocyanins turned out to be well above those that had been estimated in the pre-harvest ripeness analyses. The polyphenols were extracted very rapidly, which is a sign of good grape ripeness.

THE WINE

BLEND

Cabernet sauvignon 70%, Merlot 30%

AGEING

80% in new barrels, 20% from barrels of one vintage for 20 months



TASTING

Château Pichon Baron 2009 presents a deep garnet red colour. It has a wide, powerful and deep aromatic range with notes of dark fruit such as blackberry. The tannins are fleshy, opulent and juicy. The palate progressively gains amplitude, becoming elegant, precise, complete to finish with a great complexity and charm.

Château Pichon Baron 2009 is a very harmonious wine. It is built to last for several decades while remaining highly accessible.

Jean-René Matignon - Technical Director - May 2018

Bottling date: July 18th 2011

ANALYSIS

13.5 % vol.

