



# CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC

## Château Pichon Baron 2014, 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

Some green harvesting work was carried out in June and July, with leaf stripping to help the development of the grapes. Some carefully-targeted thinning work was also carried out late on, at the end of August. Then, the weather became hot and sunny, providing good ripening conditions. These stable weather conditions helped the grapes along smoothly as they reached optimal ripeness and balance in the days just before the start of harvesting. The effect of the different plots of vines played its most significant role in the past decade.

#### HARVEST

The harvest began in late September with the old Merlot vines; the warm, summery weather was very favourable for picking. After picking the Merlot, we stopped the harvest from 9th to 16th October to give the Cabernet-sauvignon grapes the time to achieve perfect ripeness. Even after the strict selection of grapes in the vineyard, rigorous sorting as the grapes arrived in the chai refined the potential quality further.

#### WINEMAKING

In order to continue the parcellar selection carried out in the vineyard, all the small vats were used and the larger ones were only partly filled. Alcoholic fermentation soon started at a moderate rate, enabling gentle and progressive extraction during the fermenting phase to suit each different terroir. We gave priority to the subtlety of the tannins and the expression of grape varieties according to soil types. Grapes from young vines were macerated for 15 to 18 days and those from older vines for 20 to 24 days, with extractions monitored daily for flavour. Running off was finished by the end of November.

### THE WINE

#### BLEND

Cabernet sauvignon 80%, Merlot 20%

#### AGEING

80% in new barrels, 20% from barrels of one vintage for 18 months



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## TASTING

Château Pichon Baron 2014 offers a deep, intense purple colour, almost black. The nose is highly expressive and yields huge aromatic range - black fruits, blueberry, spices - and combines elegance with subtlety. The attack is suave and precise with a pleasing discreetness. On the palate the wine offers a hint of finely integrated oak and is straight, precise and fleshy. The tannins are backed up by nicely mature, flavorsome fruit notes. The finish is distinctive, complex and neat. Overall this is a full, intense tasting experience.

Jean-René Matignon - Technical Director - June 2016

Bottling date: June 13th 2016

## ANALYSIS

13.5 % vol.

