Château Pibran 2023

AOC Pauillac, Bordeaux, France

Château Pibran estate benefits from a prestigious terroir on one of Pauillac's most beautiful hilltops.
The wines benefit from exceptional support, with the vinification process and technical monitoring both carried out by the Château Pichon Baron team.

THE VINTAGE

WEATHER CONDITIONS

- A dry, mild autumn was followed by a cold, wet winter.
- Very abundant rainfall replenished the soil's water resources. With 456 mm, there was 30% more rainfall than in 2022.
- Budburst started in early April, with frost on 5th April causing little damage.
- Spring was generally dry and warm. Flowering took place in very good weather conditions.
- Tropical weather at the start of July was followed by a dry, hot end to the month, with no heat waves.
- Early August was cool and cloudy with very welcome rain helping to keep a high level of acidity in the grapes.
- Ripening proceeded well in warm weather conditions, with some welcome rainfall on 20th September, particularly beneficial for the Cabernets.

HARVEST

The harvest took place from 12th September to 4th October:
- Merlot from 12th to 22nd September,
- Cabernet Franc on 16th and 21st September,
- Petit Verdot on 19th September,
- Cabernet-Sauvignon from 23rd September to 4th October.

WINEMAKING

Maceration temperatures were maintained between 25 and 27°C. Extractions were mainly performed during mid-fermentation, and the duration of post-fermentation maceration was refined through daily tastings.
The Merlots were drawn off from 30th September to 12th October and the Cabernets from 10th to 24th October. Malolactic fermentation took place rapidly sous marc, allowing the wine to be transferred to barrels in separate batches. This was completed by 4th November.
2023 is characterised by pure, fresh and precise fruit. The wine strikes a distinctive balance between tension and power. It presents the fruit and finesse

THE WINE

BLEND

Cabernet sauvignon 54%, Merlot 46%

AGEING

40 % in new barrels, 60 % from barrels of one vintage for 18 months.

Château Pibran
PAUILLAC

Château Pibran - 33250 Pauillac

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

TASTING
With its intense ruby colour, Château Pibran 2023 reveals a nose of fresh black fruits aromas, followed by smoky and woody notes with a hint of menthol. The attack is fresh with a touch of sweetness. The palate is round and fleshy. Flavours of blackcurrant, black cherry, spices and cocoa unfold. The finish lingers on spices, cherry and a mineral note given by the limestone terroir.
A very fine Château Pibran, classic in style, that can be enjoyed now and over the next 20 years.

Pierre Montégut - Technical Director - March 2026
Bottling date: May 15th 2025

ANALYSIS
13.1 % vol.
pH: 3.7
Total acidity: 3.7 g/l

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