



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC



Les Tourelles de Longueville 2016, Pauillac

AOC Pauillac, Bordeaux, France

Les Tourelles de Longueville is one of the second wines of the property. Named after the turrets that embellish the château, it embodies the charm of the estate.

The grapes that are used to blend the wine come essentially from the Sainte Anne plot, planted mainly to Merlot, giving to it a distinctive personality. Les Tourelles de Longueville is an invitation to enter a world of flavour, charm, roundness and sensual delight.

This wine provides an introduction to the spirit of Pichon Baron and can be enjoyed young or aged in the cellar for 15 years or more.

THE VINTAGE

WEATHER CONDITIONS

The 2016 vintage was marked by widely varying weather conditions with a cold, wet winter, a damp spring and a hot, dry summer. A long, splendid Indian summer helped the grapes reach excellent ripeness levels.

Flowering took place in excellent conditions. From mid-July, temperatures were close to seasonal averages. There was very little rain up until the veraison. These restrictive conditions favoured thickening of the skins and polyphenol concentration. Everything augured well for the harvest, with a reasonable yield, ideal weather, remarkable quality and no concerns with respect to the sanitary condition of the grapes.

HARVEST

The harvest for Les Tourelles de Longueville took place between 26th September and 19th October, with: the Merlot grapes from the "Sainte Anne" plot from 26th to 28th September, the Cabernet Franc on 6th October, the Cabernet-Sauvignon on 17th and 18th October, and the Petit Verdot on 19th October, a magnificent finish to the 2016 harvest.

WINEMAKING

The balance between the polyphenols in the grapes resulted in powerful yet nicely-polished tannins, with plenty of personality. Stringent plot selection was carried out with the emphasis on slow extraction, tailored to each terroir. Temperatures were maintained at 27°C to 29°C. Maceration lasted between 19 and 27 days. Running off was completed at the end of November.

THE WINE

BLEND

Merlot 58%, Cabernet sauvignon 25%, Cabernet franc 12%, Petit verdot 5%

AGEING

70% from barrels of one vintage, 30% in new barrels for 12 months.



TASTING

Les Tourelles de Longueville 2016 has an intense, deep ruby red colour. The nose offers notes of fresh red fruit such as redcurrant and raspberry. The palate gives an impression of freshness, wild flowers and morning dew. The attack is well defined and builds to a crescendo. The structure is taut. The finish is drawn out and sappy. This Tourelles de Longueville is fresh, well integrated, accessible and full of charm.

Jean-René Matignon - Technical Director - May 2018

Bottling date: May 30th 2018

