



Les Griffons de Pichon Baron 2021, Pauillac

AOC Pauillac, Bordeaux, France

PRESENTATION

Les Griffons de Pichon Baron is one of the second wines of the property. Created since the 2012 vintage, it has a pure and direct character.

The grapes which make up this wine's blend come primarily from gravelly plots of land near the Gironde estuary, a good environment for Cabernet-Sauvignon.

Les Griffons offers a vigorous and fresh tasting experience, full-bodied and clean, overflowing with energy. It can be laid down in the cellar for over 20 years or enjoyed right away.

THE VINTAGE

WEATHER CONDITIONS

2021 began with a very mild but extremely wet winter, followed by dry weather from mid-February onwards.

An almost summery period in the last week of March hastened bud break, which became widespread from 25th to 26th March, 5 to 6 days earlier than usual. Periods of severe frost then occurred during the first half of April. Flowering then took place in very good weather conditions.

In June, stormy weather caused mildew pressure, requiring great vigilance. July and early August were rainy and cool. Veraison progressed slowly and was completed at the end of August.

From mid-August to mid-September, a 4-week period of dry weather boosted ripening of seeds and polyphenols. This period without rainfall allowed the Cabernets to ripen well.

HARVEST

The vintage was harvested at the end of September with low yields. The harvest took place from 27th September to 1st October for the Merlot, on 2nd October for the Petit Verdot and from 30th September to 7th October for the Cabernet-Sauvignon.

WINEMAKING

Plot-by-plot selection is fully controlled in our wooden and stainless-steel vats, designed to adapt vinification to each parcel. This year, we have placed even more emphasis on the quality of the fruit by extending the cold pre-fermentation period before starting fermentation with our vintage wild yeast from grapes grown in the old Cabernet-Sauvignon plots of the Plateau.

Maceration temperatures ranged from 24 to 29°C. Extractions were preferably performed during mid-fermentation, and the duration of post-fermentation maceration was refined through daily tastings.

We drew off the Merlots from 14th to 24th October and the Cabernets from 26th October to 2nd November. Malolactic fermentation continued apace in vats, allowing regular racking in separate batches. The wine was transferred to barrels in mid-November.



THE WINE

VARIETALS

Cabernet sauvignon 45%, Merlot 44%, Petit verdot 11%

AGEING

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

TASTING

Les Griffons de Pichon Baron 2021 is a sustained ruby-red colour with glints of purple, still young and with an appealing gleam. Notes of delicate white flowers lead into a classic Cabernet-Sauvignon bouquet with aromas of blackcurrant, licorice and lovely woody notes. The combination is elegant and refined. The attack is ample and fresh, the mouthfeel is taut and thick, wrapped in a pleasing tannic structure. Flavours of blueberry, ripe cherry, cedar and mild spices joyfully enrich this powerful wine. It lingers at the finish, sappy with hints of licorice candy.

Pierre Montégut - Technical Director - October 2023

Bottling date: May 25th 2023

