



Les Tourelles de Longueville 2021, Pauillac

AOC Pauillac, Bordeaux, France



PRESENTATION

Les Tourelles de Longueville is one of the second wines of the property. Named after the turrets that embellish the chateau, 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

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 29th September for the Cabernet Franc 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.

AGEING

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



VARIETALS

Merlot 66%, Cabernet sauvignon 28%, Cabernet franc 6%

TASTING

Les Tourelles de Longueville 2021 exhibits a gleaming ruby-red colour. Its very open nose radiates aromas of ripe strawberry, purple plum, fine leather, spices and a touch of coffee. That captivating introduction is followed by a smooth attack and a full, juicy mouthfeel dominated by flavours of dark berries, ripe watermelon, and enhanced by woody spices. The tannic, licoricey finish lingers pleasantly on the palate with notes of orange zest.

Pierre Montégut - Technical Director - October 2023

Bottling date: May 22nd 2023

