



## Château Pichon Baron 2007, 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

The summer called for extreme supervision. Thinning and leaf removal were painstakingly undertaken in all the plots. Thanks to this precise labour of love, by early September there were no traces of disease for the upcoming harvest.

September could hardly have been better: low rainfall and average temperatures as in July or August. The unbroken series of mild, sunny days and cool nights helped to maintain the perfect health of the grapes, enhancing the accumulation of colouring matter and the slow blossoming of the aromas.

#### HARVEST

Picking was spread over different periods: the young Merlot grapes were brought in between September 18th and 20th and the old vines from September 24th to October 1st; the Cabernet franc and young Cabernet-sauvignon grapes were picked on September 26th and 27th and the harvest was completed with the old Cabernet-sauvignon vines from October 1st to 9th.

#### WINEMAKING

There was a very good sugar content enabling fermentation to be undertaken gently. The initial racking operations confirmed the remarkable concentration in anthocyanins - the highest of the last few years - and the presence of refined tannins. The acidity was normal and fermentation was completed without any problem. The malolactic fermentation was completed very quickly enabling quick and early barreling of the wine. The new and now operational cellar houses the various lots laid down for ageing.

### THE WINE

#### BLEND

Cabernet sauvignon 74%, Merlot 26%

#### AGEING

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



## TASTING

Château Pichon Baron 2007 is a wine of remarkable freshness with fine, delicate aromas. An excellent impression of fullness on the palate with a touch of refinement. The concentrated, ripe, mellow tannins ensure the overall integration. The finish is extremely long, flavoursome and full-bodied. A perfectly balanced wine with the emphasis on harmony and subtlety. The woodiness blends with the dense, pleasing tannins. The typical character is underlined by the deep colour, a firm, juicy texture and crisp, airy tannins offering a finished product of excellent roundness.

Jean-René Matignon - Technical Director - March 2008

Bottling date: June 29th 2009

## ANALYSIS

13 % vol.

