



Château Pichon Baron 2003, 2nd Grand Cru Classé en 1855 AOC Pauillac, Bordeaux, France



PRESENTATION

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

The year 2003 will go down in history owing to the heat-wave and drought in June, July and August. We noticed an early bud bursting and a very early flowering, which led to the crop thinning work, starting mid-June on the Merlot plots. Cluster thinning was performed at the middle of the colour change on those plots with heavily loaded vines. The ripening was marked by a very high sugar concentration and low berry weight. The extractability of the anthocyanins was exceptionally high, and led us to undertake vinification giving pride of place to long, gentle extraction. The light rainfall of September 8th and 9th boosted ripening.

HARVEST

For the Merlot, the young vines were harvested from September 11th to 13th, followed by the old vines from September 15th to 18th. The Cabernet franc and young Cabernet-sauvignon vines, as well as the additional vine shoots, were harvested from September 18th to 23rd and the old Cabernet-sauvignon vines were harvested from September 24th to October 1st. This was undeniably a quality harvest, with very concentrated, sweet musts, although stringent selection was undertaken. The Merlot ripened very fast, but we had to be patient for the Cabernet, with our harvesters waiting for six days right in the middle of the harvest. The very favourable weather conditions enabled us to reach optimal ripeness.

AGEING

70% in new barrels, 30% from barrels of one vintage for 15 months

VARIETALS

Cabernet sauvignon 65%, Merlot 35%

13.5 % VOL.



TASTING

Château Pichon Baron 2003 has a deep colour with flashes of purple. An already readable nose of blackberries and blackcurrant.

Smooth and voluminous on the palate, with a perfectly well blended woodiness. Harmonious, juicy, fine tannins. A clear, elegant, nonaggressive finish. A flattering wine which will please all newcomers but its breed and distinction will delight connoisseurs.

A great bottle from a vintage marked by the heat wave. Rigorous selection has made it possible to craft a truly aristocratic wine with a great future ahead of it.

Jean-René Matignon - Technical Director - February 2016

Bottling date: June 2nd 2005

