



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC

Château Pichon Baron 2015, 2nd Grand Cru Classé en 1855

AOC Pauillac, Deuxième Grand Cru Classé, Bordeaux, France

PRESENTATION

Our Grand Vin Château Pichon Baron 2nd 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

Winter rain helped to replenish the water table satisfactorily. Consistent bud break took place in the second half of April.

Flowering started at the end of May. Thanks to stable weather conditions with very constant temperatures, fruit set accelerated in mid-June. Summer started with warm and sometimes scorchingly hot dry weather. Summer pruning began with leaf and shoot thinning in June and July in order to make the most of this favourable microclimate. The first significant water stress then helped the skins to thicken and led to early ripening of the grapes. In these ideal conditions, targeted thinning was carried out early in order to encourage the assimilation of compounds essential to ensuring perfect ripening.

During the last days of July, still dry and hot, the first grapes started to change colour. Stormy periods in August and September boosted ripening. The skins grew finer and flavours became more expressive. On the whole, maturity was very consistent. Thanks to firm, strong skins, phenolic maturity progressed without risk of over-ripening.

HARVEST

The harvest took place under optimum weather conditions. The Merlot was harvested from 18 to 25 September and the Cabernet-Sauvignon from 1 to 9 October.

THE WINE

BLEND

Cabernet sauvignon 77%, Merlot 23%

AGEING

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



Château Pichon Baron - Château Pichon Baron, 33250 Pauillac

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TASTING

The colour of Château Pichon Baron 2015 is intense deep garnet red. The nose is expressive and delicate, offering a wonderfully aromatic range of summer berries, black cherries and blueberries, very lightly underpinned by a toasted spiciness. The attack is mellow and the palate, like the nose, is precise and refined. Well-integrated woodiness and delicate, velvety tannins carried by ripe and generous fruit. The finish is juicy and precise. There is overall opulence and denseness from start to finish.

This wine is harmonious, with an impressive balance between the fruit and the delicate tannins.

Jean-René Matignon - Technical Director - August 2017

Bottling date: June 16th 2017

