Les Griffons de Pichon Baron 2022, Pauillac

AOC Pauillac, Bordeaux, France

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

- A cold and dry winter, followed by a warm spring: a fairly early bud break.
- At the beginning of April: a severe episode of frost, but with limited consequences.
- May: flowering and fruit set took place in very good weather conditions.
- June: high temperatures allowed the grapes to develop rapidly, with a first heat wave in mid-June, followed by a rainy spell beneficial for the vines.
- A sunny summer, with generally high temperatures and rain-free heatwaves.

These conditions caused water constraints in our vines, however qualitative for our grapes, which gave a very promising tannic and anthocyanin richness.

- Mid-August was rainy and cool, which boosted photosynthetic activity.
- From 22nd August, a 4-week period of dry and very hot weather boosted ripening of seeds and polyphenols. This period without rainfall allowed the breakdown of the Cabernets' varietal aromas.

HARVEST

The harvest took place from 8th September to 3rd October:

- Merlot from 8th to 21st September,
- Cabernet Franc on 21st and 27th September,
- Petit Verdot on 19th September,
- Cabernet-Sauvignon from 19th September to 3rd October.

CHÂTEAU PICHON BARON
GRAND CRU CLASSÉ EN 1855
PAUILLAC

Château Pichon Baron - Château Pichon Baron, 33250 Pauillac
Tel. 0556731717 - contact@pichonbaron.com
www.pichonbaron.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

WINEMAKING
Our new installations are adapted for gravity loading, much appreciated among our technical teams, and for making a more precise plot selection thanks to our new wooden and stainless steel vats, which have smaller capacities.
We focused on the quality of the fruit by extending the cold pre-fermentation period before starting alcoholic fermentation with our vintage wild yeast. The fermentation process progressed quickly.
Maceration temperatures were maintained between 25 and 27°C. Extractions were mainly performed during mid-fermentation, and the duration of post-fermentation maceration was refined through daily tastings.
The Merlots were drawn off from 29th September to 11th October and the Cabernets from 10th to 24th October. Malolactic fermentation took place rapidly under pomace, allowing the wine to be transferred to barrels in separate batches. This was completed by 4th November.

THE WINE

BLEND
Merlot 50%, Cabernet sauvignon 46%, Petit verdot 4%

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

TASTING
Les Griffons de Pichon Baron 2022 reveals a deep black colour with purple highlights. The nose is open and intense, with notes of fresh blackcurrant and blackberry, and a well-integrated touch of oak. The attack is unctuous, and the palate is rich with flavours of black fruit and spices, with a very seductive creaminess. The finish is powerful, very fruity and beautifully sweet.
Les Griffons de Pichon Baron is a fine example of a typical Pauillac in a very charming vintage. Thanks to its seductive character, it can be enjoyed quite early (4-5 years) but will benefit from ageing for several decades.

Pierre Montégut - Technical Director - July 2024
Bottling date: June 4th 2024

ANALYSIS
14.5 % vol.

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