



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC

Château Pichon Baron 2017, 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

2017 was characterised by a dry early winter followed by a rainy February, a very mild spring, a frosty period on 27th and 28th April and a warm, dry summer. Our estates were protected from the frost on the whole. Only a few plots were affected, representing 15% of the total surface area.

Bud break, which started between 25th to 30th March, was steady and consistent. The first flowers could be seen in mid-May on the earliest plots. Early ripening, observed at the end of July, was remarkably consistent.

The moderate summer temperatures limited the risk of water stress and preserved acidity. Finally, fairly dry weather in August helped the grapes to mature.

Cool, damp conditions in the first two weeks of September changed the year's character. The skins started to develop faster, requiring vigilance in monitoring progress of maturity. Close observation of the plots was key to determining the 2017 harvest date.

The earliest plots of Merlot reached maturity, with good phenolic ripeness, in mid-September. The Cabernet-Sauvignon were close to the Merlot and could be harvested immediately afterwards without risk.

HARVEST

The old Merlot vines were harvested from 18th to 21th September and the Cabernet-Sauvignon vines from 27th September to 3rd October.

THE WINE





VARIETALS

Cabernet sauvignon 79%, Merlot 21%

AGEING

80% in new barrels, 20% from barrels of one vintage for 18 months



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TASTING

Château Pichon Baron 2017 dévoile une couleur profonde, intense et très sombre. Au nez la gamme aromatique est large révélant des notes de vanille, de noix de coco ou encore un bouquet de fruits noirs, associées à des nuances subtiles d'épices et de boîte à cigares. L'attaque est pleine, avec du gras et de la sucrosité. Les tanins précis sont fins et enrobant. Belle longueur volumineuse. L'élégante constitution de ce grand vin 2017 est liée à l'attention particulière apportée à l'élevage. Si la race est présente, la finesse et la distinction impriment le style dans ce millésime où l'équilibre est l'atout majeur.

Jean-René Matignon - Directeur Technique - Septembre 2019

Bottling date: June 12th 2019

