



Les Griffons de Pichon Baron, Grand Vin Blanc Sec, 2023

AOC Bordeaux Blanc Sec, Bordeaux, France

PRESENTATION

Les Griffons de Pichon Baron Grand Vin Blanc Sec comes from a specific terroir in the vineyard of Château Pichon Baron, where cool gravelly soil on a limestone bedrock imparts great acidity, minerality and profound character. We sourced the Semillon vines from a massal selection of Château Suduiraut. Rich and with its fine aromatic expression, this wine reflects its terroir with a marked limestone flavour.

THE VINTAGE

WEATHER CONDITIONS

- A dry, mild autumn was followed by a cold, wet winter.
- Very abundant rainfall replenished the soil's water resources. With 456 mm, there was 30% more rainfall than in 2022.
- Budburst started in early April, with frost on 5th April causing little damage.
- Spring was generally dry and warm. Flowering took place in very good weather conditions.
- Tropical weather at the start of July was followed by a dry, hot end to the month, with no heat waves.
- Early August was cool and cloudy with very welcome rain helping to keep a high level of acidity in the grapes.
- Ripening proceeded well in warm weather conditions.

HARVEST

- Manual harvest in crates on September 11th.

WINEMAKING

- Gentle and slow pressing in a pneumatic press for 2 hours and a half.
- Light cold settling at 10°C.
- Fermentation in barrels.

THE WINE

BLEND

Sémillon 100%

AGEING

In old barrels for 9 months, on fine lees with stirring on request.



TASTING

Les Griffons de Pichon Baron white 2023 reveals a pale yellow colour. The nose is fruity and lemony, with a hint of minerality and menthol. The attack is straightforward, and the palate is round and fresh, with flavours of white-fleshed fruit and aromatic herbs. The finish is taut and mineral. This wine combines the flattering, gourmet character of Semillon with the tension of this clay-limestone terroir.

Pierre Montégut - Technical Director - July 2024

Bottling date: May 6th 2024

