



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC



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

VARIETALS

Sémillon 100%

AGEING

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



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



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

