



Les Griffons de Pichon Baron 2013, Pauillac

AOC Pauillac, Bordeaux, France



PRESENTATION

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

Very cool temperatures delayed bud break until mid-April but also, and more significantly, disrupted flowering at the end of June. Development was slow and it was not until mid-July that we were able to benefit from optimum weather conditions. Summer pruning had to be even more thorough than usual: debudding, suckering, leaf and shoot thinning is all painstaking work but very necessary in these unusual circumstances. Although August was late for the onset of ripening, in September growth was fully back on track for harvest. Cold night temperatures with fine weather during the day held great promise.

HARVEST

The keyword for the 2013 harvest could be "responsiveness", as we constantly had to adapt operations to the unstable weather conditions. The harvest began with the old merlot vines, lasting until October 7th and lasted with the old cabernet-sauvignon vines from October 11th to 14th. Unprecedented care was taken in parcellar selection, however small the terroir.

WINEMAKING

Alcoholic fermentation started fast. The pace was then moderate, allowing for gentle, fractional extraction which was suited to the year's specific conditions. We attach great importance to the subtlety of the tannins and to maintaining the harmony of our great terroirs. Finally, polyphenols were mild with very satisfactory intensity and balance. Malolactic fermentation in vats took place rapidly, so the wine, with fine lees, could be steadily transferred to barrels.

AGEING

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

VARIETALS

Merlot 55%, Cabernet sauvignon 45%

TASTING

Dark garnet colour, finely spiced nose with hints of vanilla, cocoa and delicate, subtle red fruit. Smooth on the palate, well bred, with a big, full attack followed by a distinguished and ever-present tannic quality. The finish is precise, harmonious and very typical of this wine.

Jean-René Matignon - Technical Director - June 2015



Bottling date: June 10th 2015

