



# CHATEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC



## Château Pichon Baron 2013, 2nd Grand Cru Classé en 1855

AOC Pauillac, Bordeaux, France

### PRESENTATION

Our Grand Vin Château Pichon Baron 2nd Grand 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

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.



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



## THE WINE

### VARIETALS

Cabernet sauvignon 82%, Merlot 18%

### AGEING

70% in new barrels, 30% from barrels of one vintage for 18 months

### TASTING

The intense red colour of Château Pichon Baron 2013 is deep and dense. The fresh, delicate aromas are discreet, with a fine woody hint, blackberries, dark cherries then chocolate. The tannins are fleshy, nicely-integrated, firm and precise. The very elegant attack on the palate is subtle and refined. The texture is backed by a full and harmonious finish. Thanks to drastic selection, this blend displays all the potential of the chateau's greatest terroirs. It is a wine of substance for long cellaring, with no strings attached.

Jean-René Matignon - Technical Director - June 2015

Bottling date: June 22nd 2015

### ANALYSIS

13 % vol.

