



Château Pichon Baron 2005, 2nd Grand Cru Classé en 1855

AOC Pauillac, Bordeaux, France

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

The harvesting potential was good and the thinning work was scheduled in two phases, first in mid-July on the young vines and then in mid-August on the old ones.

The ripe grapes showed unprecedented sugar concentration and a very high polyphenol standard, noticeable in both the colour and the tannins.

HARVEST

The Merlots were picked early, from 19 to 29 September. The Cabernet-sauvignons were harvested later, between 3 and 11 October.

WINEMAKING

A third sorting line was used to carry out an even more stringent double selection process, before and after de-stemming.

THE WINE

BLEND

Cabernet sauvignon 64%, Merlot 33%, Cabernet franc 3%

AGEING

80% in new barrels, 20% from barrels of one vintage for 15 months

TASTING

Still young and feisty, Château Pichon Baron 2005 expresses both reserve and distinction. Dark, almost black, in colour; the fruit bursts onto the palate, enhanced by gentle aging. The impressive structure becomes more refined after breathing, an essential stage for this wine which needs time to reveal its character.

Jean-René Matignon - Technical Director - July 2015

Bottling date: August 3rd 2007

ANALYSIS

13.5 % vol.

