



Château Pichon Baron 2002, 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

Budburst came early, at the end of March for the Merlot and the Cabernet varieties, followed by early flowering. Extensive leaf removal and thinning were performed to enable the bunches to gain optimal benefit from the sunshine. Once they ripened, the grapes showed very high sugar concentration levels and particularly rich polyphenols.

HARVEST

The grapes were picked from 26 September to 3 October for the Merlot vines, and from 7 to 14 October for the Cabernet-sauvignon vines.

WINEMAKING

The grapes were macerated at 27-31°C for 15 to 23 days.

THE WINE

BLEND

Cabernet sauvignon 65%, Merlot 35%

AGEING

70% in new barrels, 30% from barrels of one vintage for 15 months

TASTING

Château Pichon Baron 2002 boasts a dark, deep, dense garnet red colour. A fine, subtle nose of very ripe black fruit, spices and toast. Full-bodied on the palate with textured, mellowed tannins. Extremely munchy with a fine, elegant, fruity and aristocratic taste. The finish is fresh and very long-lasting, nicely balanced and velvety. It is ageing very well, revealing cigar box, Havana, mild spice and pencil lead aromas. This is a great vintage for cellaring and which still has all its fiery character.

Jean-René Matignon - Technical Director - January 2016

Bottling date: June 24th 2004

ANALYSIS

13.5 % vol.

