



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC

Château Pichon Baron 2006, 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

In the vineyard, the harvest potential was good and we planned leaf thinning and green harvest from early July for the young vines until mid-August for the older ones. All the care lavished on the vineyard throughout the year had served to enhance all the qualities of the vintage.

HARVEST

The harvest took place for two weeks without a break from September 20th to October 6th. The evolution of the grapes was checked every day to detect the right taste so as to pick them at optimal ripeness and in perfect condition.

THE WINE

BLEND

Cabernet sauvignon 70%, Merlot 28%, Cabernet franc 2%

AGEING

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

TASTING

Château Pichon Baron 2006 has a wonderful garnet red colour. The nose offers aromas of spices and red fruit, such as redcurrants and blackcurrants. There is woodiness with lightly toasted notes. The attack on the palate is fleshy and precise. Tannins are noticeable and well-structured. The finish is mineral, salty and lively with great freshness on the palate. An archetypal long-lived wine, 2006 can be enjoyed after being decanted for at least two hours.

Jean-René Matignon - Directeur Technique - May 2018

Bottling date: June 26th 2008

ANALYSIS

13 % vol.

