Château Pichon Baron 2023, 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

- A dry, mild autumn was followed by a cold, wet winter.
- Very abundant rainfall replenished the soil's water resources. With 456 mm, there was 30% more rainfall than in 2022.
- Budburst started in early April, with frost on 5th April causing little damage.
- Spring was generally dry and warm. Flowering took place in very good weather conditions.
- Tropical weather at the start of July was followed by a dry, hot end to the month, with no heat waves.
- Early August was cool and cloudy with very welcome rain helping to keep a high level of acidity in the grapes.
- Ripening proceeded well in warm weather conditions, with some welcome rainfall on 20th September, particularly beneficial for the Cabernets.

HARVEST

The harvest took place from 12th September to 4th October:
- Merlot from 12th to 22nd September,
- Cabernet Franc on 16th and 21st September,
- Petit Verdot on 19th September,
- Cabernet-Sauvignon from 23rd September to 4th October.

WINEMAKING

Maceration temperatures were maintained between 25 and 27°C. Extractions were mainly performed during mid-fermentation, and the duration of post-fermentation maceration was refined through daily tastings.
The Merlots were drawn off from 30th September to 12th October and the Cabernets from 10th to 24th October. Malolactic fermentation took place rapidly sous marc, allowing the wine to be transferred to barrels in separate batches. This was completed by 4th November.
2023 is characterised by pure, fresh and precise fruit. The wine strikes a distinctive balance between tension and power. It presents the fruit and finesse of the 2019 vintage complemented by the power and length of the 2020.

CHÂTEAU PICHON BARON
GRAND CRU CLASSÉ EN 1855
PAUILLAC

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THE WINE

BLEND
Cabernet sauvignon 80%, Merlot 20%

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

TASTING
With its intense, deep ruby colour, the Grand Vin of Château Pichon Baron reveals its full complexity from the very first nose. It opens with aromas of red and black fruits, enhanced by notes of spice, cedar, and graphite, complemented by delicate floral nuances and a subtle, very elegant hint of orange. The attack is both precise and velvety, leading to a powerful, unctuous palate supported by pronounced minerality. The fruit reappears alongside graphite and floral notes such as iris. The finish is long and fresh, lingering on spice and finely integrated oak.
More classical in style than the previous vintage, Château Pichon Baron 2023 promises to be one of the great wines of its decade. Both powerful and elegant, dense and refined, rich yet fresh, it can be enjoyed in its youth after decanting and will evolve gracefully over several decades.

Pierre Montégut - Technical Director - March 2026
Bottling date: June 17th 2025

ANALYSIS
13.2 % vol.
pH: 3.7
Total acidity: 3.7 g/l

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