



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC



Les Tourelles de Longueville 2022, Pauillac

AOC Pauillac, Bordeaux, France

PRESENTATION

Les Tourelles de Longueville is one of the second wines of the property. Named after the turrets that embellish the château, it embodies the charm of the estate.

The grapes that are used to blend the wine come essentially from the Sainte Anne plot, planted mainly to Merlot, giving to it a distinctive personality. Les Tourelles de Longueville is an invitation to enter a world of flavour, charm, roundness and sensual delight.

This wine provides an introduction to the spirit of Pichon Baron and can be enjoyed young or aged in the cellar for 15 years or more.

THE VINTAGE

WEATHER CONDITIONS

- A cold and dry winter, followed by a warm spring: a fairly early bud break.
 - At the beginning of April: a severe episode of frost, but with limited consequences.
 - May: flowering and fruit set took place in very good weather conditions.
 - June: high temperatures allowed the grapes to develop rapidly, with a first heat wave in mid-June, followed by a rainy spell beneficial for the vines.
 - A sunny summer, with generally high temperatures and rain-free heatwaves.
- These conditions caused water constraints in our vines, however qualitative for our grapes, which gave a very promising tannic and anthocyanin richness.
- Mid-August was rainy and cool, which boosted photosynthetic activity.
 - From 22nd August, a 4-week period of dry and very hot weather boosted ripening of seeds and polyphenols. This period without rainfall allowed the breakdown of the Cabernets' varietal aromas.

HARVEST

The harvest took place from 8th September to 3rd October:

- Merlot from 8th to 21st September,
- Cabernet Franc on 21st and 27th September,
- Petit Verdot on 19th September,
- Cabernet-Sauvignon from 19th September to 3rd October.



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WINEMAKING

Our new installations are adapted for gravity loading, much appreciated among our technical teams, and for making a more precise plot selection thanks to our new wooden and stainless steel vats, which have smaller capacities.

We focused on the quality of the fruit by extending the cold pre-fermentation period before starting alcoholic fermentation with our vintage wild yeast. The fermentation process progressed quickly.

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 29th September to 11th October and the Cabernets from 10th to 24th October. Malolactic fermentation took place rapidly under pomace, allowing the wine to be transferred to barrels in separate batches. This was completed by 4th November.

THE WINE

BLEND

Merlot 65%, Cabernet sauvignon 26%, Cabernet franc 9%

AGEING

70% from barrels of one vintage,
30% in new barrels, for 12 months.

TASTING

Les Tourelles de Longueville 2022 shows an intense black colour with purple highlights, reflecting the richness of the vintage. The nose is warm and expressive, with aromas of ripe black fruit combined with hints of smoke, vanilla and a touch of dark chocolate. The attack is voluptuous, the palate very unctuous, gourmand with flavours of black fruit, liquorice and sweet spices. The tannic finish is present, with good length and a refreshing liquorice note.

In this generous vintage, Les Tourelles de Longueville retains its very flattering style without heaviness or over-ripeness.

This wine can be enjoyed quickly, without compromising its ageing potential (10-15 years).

Pierre Montégut - Technical Director - July 2024

Bottling date: May 28th 2024

ANALYSIS

14 % vol.

