



CHÂTEAU
PICHON BARON

GRAND CRU CLASSÉ EN 1855

CHÂTEAU PICHON BARON 2008

2nd Grand Cru Classé En 1855



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.

TASTING NOTE

Château Pichon Baron 2008 boasts a dark and intense colour. The spectrum of aromas is broad, ranging from spices (pepper) to red and black fruit (cherry and blackberry), plus all the refinement of wood (cigar box) and toast. The range of flavours is every bit as impressive, the tannins are delicate and fleshy, and volume on the palate reveals all the subtlety of the vintage. The structure is carried nicely by elegant fruit flavours and the length worthy of the estate's very finest wines. This is a wine in the characteristic style of the estate, one that can be kept for many years but is starting to mellow out now. It is sure to win over the more patient wine lover, as well as those keen to discover all the nuances of a racy great wine.

Jean-René Matignon - Technical Director - April 2015

VINTAGE CONDITIONS

The key was to prepare in advance for poor weather conditions and to keep active throughout the summer on leaf and crop thinning to improve the physiological condition of the vines. All these high-precision efforts were rewarded by the great quality of the fruit when the fine weather did eventually arrive towards the end of the season. The ripening process was slow and regular throughout September and October. All the indices were very high, with sugar content on a par with 2003 and 2005. Anthocyanins were concentrated and the weight of the individual grapes surprisingly low.

The grapes were picked in various phases at optimum maturity: from 24 to 26 September for the young Merlot vines, the old vines from 29 September to 8 October, then Cabernet franc from 6 to 9 October and finally, Cabernetsauvignon from 9 to 17 October.

The cool, stable weather conditions delayed picking, and we made the most of the weekends to leave the grapes on the vines to ripen that much better. Sorting on arrival in the winery was highly meticulous to ensure perfect selection.

Vinifications took place in ideal conditions with the harvest being very cold when it was brought in, which is always good for pre-fermentary maceration. Sugar content was even higher than estimated in the ripeness checks on the vines. The low berry weight made for excellent yet gentle polyphenol extraction, at between 25 and 27°C. Pumping over was concentrated on the first days of fermentation, while maceration was adapted to the gustatory profile of each plot of vines, with durations ranging from 14 to 25 days.

BLEND

71% Cabernet-sauvignon; 29% Merlot

AGEING

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