



CHÂTEAU
PICHON BARON

GRAND CRU CLASSÉ EN 1855

CHÂTEAU PICHON BARON 2019

2nd Grand Cru Classé En 1855



Our Grand Vin Château Pichon Baron 2nd 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 2019 reveals a beautiful dark garnet colour with purple hues. The bouquet is precise and very intense, revealing a wide aromatic palette of ripe black fruits and spices. The body is fleshy, creamy, and powerful. The tannins are present and plentiful, without astringency, silky and sleek. It has a beautiful fleshy tension in the mouth, with a sunny and charming style. The finish is elegant, distinguished, with a bright fruitiness. A great wine for ageing as it develops a generous, rich, and elegant fullness.

Jean-René Matignon - Technical Director - July 2021

Bottling date: June 16th 2021

VINTAGE CONDITIONS

2019 was marked by a rainy spring and start to June, followed by a hot, dry summer. Cool spring temperatures alleviated the virulence of the mildew, and the year's favourable weather conditions created an environment free from the threat of cryptogamic infection.

The rapid warming of the soil at the end of winter led to steady and even budburst, with slow growth. Unfortunately, these cool spring conditions were not favourable to flowering and caused moderate coulure, except in our earliest-ripening terroirs.

The last ten days of June gave way to hot and dry summer weather punctuated by some rain in late July and early August. The sunshine and heat stimulated the fruit aromas of the Cabernets and the concentration of polyphenols in the skins.

Limited water during ripening accelerated sugar concentration and the breakdown of acids, and increased the grapes' phenolic potential. These conditions were also favourable to the quality of the tannins. Mid-veraison was reached between 4th and 5th August on the early-ripening plots and ended quickly and evenly in mid-August.

The grapes became particularly rich in mid-September due to the hot, dry conditions, then the first rains in late September weakened the skins and accelerated the harvest. This very welcome moisture stabilised the sugar concentration and allowed us to continue the harvest more serenely. 2019 was characterised by high potential alcohol content and low total acidity (little malic acid).



**CHÂTEAU
PICHON BARON**

GRAND CRU CLASSÉ EN 1855

CHÂTEAU PICHON BARON 2019

2nd Grand Cru Classé En 1855



potential alcohol content and low total acidity (more than 10g/l).

The harvest took place from 18th September to 1st October for the Merlot and from 30th September to 11th October for the Cabernet-Sauvignon.

BLEND

Cabernet sauvignon 87%, Merlot 13%

AGEING

80% in new barrels, 20% from barrels of one vintage for 18 months

HARVEST

The harvest took place from 18th September to 1st October for the Merlot and from 30th September to 11th October for the Cabernet-Sauvignon.