



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

LES GRIFFONS DE PICHON BARON 2016

Pauillac



Les Griffons de Pichon Baron is the estate's latest addition. This wine has a pure and direct character. The grapes which make up this wine's blend come primarily from gravelly plots of land near to the Gironde estuary, a good environment for Cabernet-sauvignon. Les Griffons offers a vigorous and fresh tasting experience, full-bodied and clean, overflowing with energy. It can be laid down in the cellar for over 20 years or enjoyed right away.

TASTING NOTE

Les Griffons de Pichon Baron 2016 has a dark, intense and almost opaque colour. The nose is enhanced by fresh dark fruit such as blackberry and cherry, followed by spices and lightly grilled notes of wood. The palate is fleshy, opulent and well balanced. The texture of the tannins is juicy and creamy. As a whole it is harmonious and distinguished.

Jean-René Matignon - Technical Director - May 2018

VINTAGE CONDITIONS

The 2016 vintage was marked by widely varying weather conditions with a cold, wet winter, a damp spring and a hot, dry summer. A long, splendid Indian summer helped the grapes reach excellent ripeness levels. Flowering took place in excellent conditions. From mid-July, temperatures were close to seasonal averages. There was very little rain up until the veraison. These restrictive conditions favoured thickening of the skins and polyphenol concentration. Everything augured well for the harvest, with a reasonable yield, ideal weather, remarkable quality and no concerns with respect to the sanitary condition of the grapes. The balance between the polyphenols in the grapes resulted in powerful yet nicely-polished tannins, with plenty of personality. Stringent plot selection was carried out with the emphasis on slow extraction, tailored to each terroir. Temperatures were maintained at 27°C to 29°C. Maceration lasted between 19 and 27 days. Running off was completed at the end of November.

The harvest for Les Griffons de Pichon Baron took place between 26th September and 18th October, with the Merlot grapes from 26th September to 10th October, and the Cabernet-Sauvignon from 15th to 18th October.

BLEND

52 % Cabernet-Sauvignon, 48 % Merlot

AGEING

60 % in new barrels, 40 % from barrels of one vintage for 18 months