



CHÂTEAU  
PICHON BARON

GRAND CRU CLASSÉ EN 1855

## LES TOURELLES DE LONGUEVILLE 2009

Pauillac



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 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.

### TASTING NOTE

Les Tourelles de Longueville 2009 has a dense, almost opaque colour. The fresh, precise bouquet rolls out its hints of crystallised fruit and liquorice. It is big and full on the palate, set off nicely by good fleshy tannins. Its style tends towards finesse and harmony, making it tasty and easy drinking. There is plenty of opulence, blending into a smooth overall sensation and making this a wine that can be enjoyed in its youth. Some original pairings with spicier dishes could well be a good idea.

Jean-René Matignon - Directeur Technique - June 2015

Bottling date: June 29th 2011

### VINTAGE CONDITIONS

The spring was marked by uneven temperatures. Vegetation growth was boosted by a warm spell in early April, and then slowed down by very cool conditions. A very changeable, stormy spell then set in, with hail on 11 May, in particular, although it spared Pauillac. Flowering started at the end of May, in hot weather conditions that boosted growth. To keep this in check, green harvesting work was carried out to remove shoots and tie the vines in. This was followed by leaf (June/July) and crop thinning (August) in hot, sunny, dry weather conditions. The end of the season enjoyed ideal ripening conditions: lots of light, little humidity, hot days and cold nights. As is often the case in dry years (1995, 2003), the polyphenols ripened slowly and progressively. Acidity remained stable, however, without showing any signs of weakness.

### BLEND

Merlot 61%, Cabernet sauvignon 25%, Cabernet franc 14%

### AGEING

0% from barrels of one vintage, 50% in new barrels for 12 months.

### HARVEST

Carried out in 3 phases, making for a bespoke grape-picking process: from 24 to 28 September for the young Merlot, the old vines from 29 September to 2 October, the Cabernet-sauvignon from 3 to 9 October. Stable, cool weather conditions kept the grapes in good condition, preserving all their freshness and firmness. Sorting in the vat-house was highly meticulous, keeping only the very best grapes.

### VINIFICATION



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Enjoyed the best possible conditions. Rich levels of sugar and anthocyanins turned out to be well above those that had been estimated in the pre-harvest ripeness analyses. The polyphenols were extracted very rapidly, which is a sign of good grape ripeness.

### ALCOHOL CONTENT:

13.5% vol.