



CHÂTEAU
PICHON BARON

GRAND CRU CLASSÉ EN 1855

LES TOURELLES DE LONGUEVILLE 2015

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

The Tourelles de Longueville 2015 offers a fine dark ruby colour. The nose is marked by the berry fruits of redcurrant, black cherry, wild strawberry and mild spices. The attack is fresh, elegant and subtle. The structure unfolds and grows in power. The finish is harmonious, full and well balanced. This wine is full of charm and grace.

Jean-René Matignon - Technical Director - August 2017

Bottling date: June 1st 2017

VINTAGE CONDITIONS

Winter rain helped to replenish the water table satisfactorily. Consistent bud break took place in the second half of April.

Flowering started at the end of May. Thanks to stable weather conditions with very constant temperatures, fruit set accelerated in mid-June. Summer started with warm and sometimes scorchingly hot dry weather. Summer pruning began with leaf and shoot thinning in June and July in order to make the most of this favourable microclimate. The first significant water stress then helped the skins to thicken and led to early ripening of the grapes. In these ideal conditions, targeted thinning was carried out early in order to encourage the assimilation of compounds essential to ensuring perfect ripening.

During the last days of July, still dry and hot, the first grapes started to change colour. Stormy periods in August and September boosted ripening. The skins grew finer and flavours became more expressive. On the whole, maturity was very consistent.

Thanks to firm, strong skins, phenolic maturity progressed without risk of over-ripening.

BLEND

Merlot 55%, Cabernet sauvignon 30%, Cabernet franc 10%, Petit verdot 5%

AGEING

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

HARVEST



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The harvest took place under optimum weather conditions. The Merlot was harvested from 18 to 25 September and the Cabernet-Sauvignon from 1 to 9 October.

