



CHÂTEAU
PICHON BARON

GRAND CRU CLASSÉ EN 1855

LES TOURELLES DE LONGUEVILLE 2017

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 2017 is a beautiful, deep ruby red in colour. The expression is quite mineral initially. The fruit becomes more apparent on the second nose to bring out notes of very ripe red fruit, such as black cherry and bilberry. The attack quickly comes into its own with a well-defined, integrated and persistent structure. The tannins are precise and linger, and the very long finish is fresh.

Jean-René Matignon - Technical Director - September 2019

Bottling date: May 23rd 2019

VINTAGE CONDITIONS

2017 was characterised by a dry early winter followed by a rainy February, a very mild spring, a frosty period on 27th and 28th April and a warm, dry summer. Our estates were protected from the frost on the whole. Only a few plots were affected, representing 15% of the total surface area.

Bud break, which started between 25th to 30th March, was steady and consistent. The first flowers could be seen in mid-May on the earliest plots. Early ripening, observed at the end of July, was remarkably consistent.

The moderate summer temperatures limited the risk of water stress and preserved acidity. Finally, fairly dry weather in August helped the grapes to mature.

Cool, damp conditions in the first two weeks of September changed the year's character. The skins started to develop faster, requiring vigilance in monitoring progress of maturity. Close observation of the plots was key to determining the 2017 harvest date.

The earliest plots of Merlot reached maturity, with good phenolic ripeness, in mid-September. The Cabernet-Sauvignon were close to the Merlot and could be harvested immediately afterwards without risk.

BLEND

Merlot 55%, Cabernet sauvignon 27%, Cabernet franc 13%, Petit verdot 5%

AGEING

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



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HARVEST

The Merlot vines were harvested on 13th and 14th September, the Cabernet Franc on 21st September, the Cabernet-Sauvignon and the Petit Verdot on 25th September.

