



Château Pichon Baron - 2017

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.**

Blend

79 % Cabernet-Sauvignon
21 % Merlot

Ageing

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

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.

Vatting was controlled to keep temperatures below 10°C and ensure progressive extraction in the estate's signature style. Alcoholic fermentation soon started at a moderate rate, enabling progressive extraction during the fermenting phase to suit each variety and each terroir. Temperatures were kept at 25 to 27°C. Maceration lasted from 16 to 24 days. The wine was transferred to barrels by the end of November.

The old Merlot vines were harvested from 18th to 21th September and the cabernets-sauvignons vines from 27th September to 3rd October.

