



CHATEAU PICHON LONGUEVILLE COMTESSE DE LALANDE

2023

BACK TO THE FUTURE

our many efforts and our determination to pursue organic and biodynamic viticulture with ever-greater precision and relevance, while also showcasing the development of our winemaking principles towards gentler and subtler techniques. It boasts a noble, racy power, tinged with the energy and liveliness of certain great vintages of yesteryear. Taut, imperturbable Cabernet Sauvignon is softened by the unctuous fleshiness of Merlot, in a blend that includes a few drops of Cabernet Franc. It is a blend we can be proud of for its balance of power, aromatic complexity and freshness. And what if the best was yet to come?

— NICOLAS GLUMINEAU

THE WINE

YIELD	ALCOHOL	PH	PRESS WINES
41 HL/H	13% VOL.	3.6	14,7%

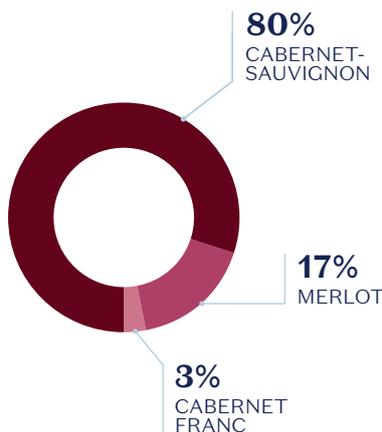
VINIFICATION

VINEYARD PLOTS VINIFICATION
VATTING BY GRAVITY
CONICAL STAINLESS STEEL VATS
WITH THERMOREGULATION

AGEING

OAK BARREL: **18 MONTHS**
60% NEW OAK
LONG MEDIUM HEAT
TRADITIONAL RACKING "À L'ESQUIVE"
EGG WHITE FINING

BLEND

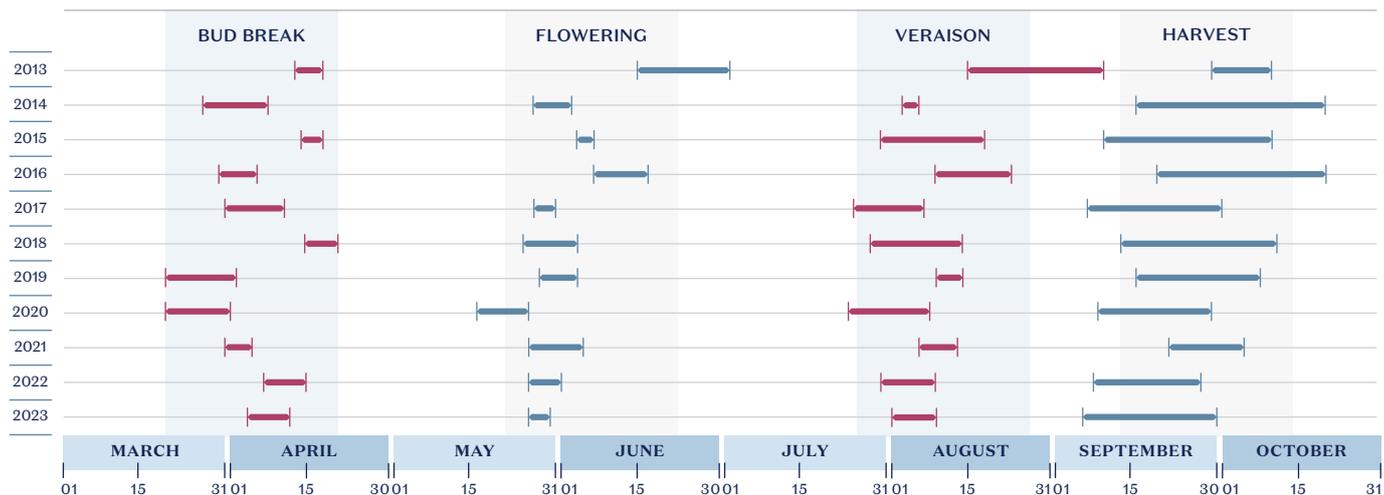


TASTING NOTES

The nose is refined, classy and complex, offering delicious aromas of licorice and blackcurrant, as well as floral nuances of red roses and peony. It goes on to reveal more mineral notes of earth and roots, with nuances reminiscent of Virginia tobacco. Starts out remarkably straight-forward on the palate, becoming full-bodied, with controlled power and well-balanced extraction mid-palate. The delicious and flavorsome finish is underpinned by polished and precise tannins. Pastry, juicy and fruity notes (blue and black fruit) combine with cedar aromas, adding finesse and complexity.



THE VINTAGE



The winter was relatively mild, favouring rather early **BUD BREAK** in the first half of April. This period saw some very cold nights, particularly on 5 April, requiring us to take all the necessary steps to protect the vines from frost. The growing season was marked by regular rainy spells and a high threat of mildew. Thanks to a great deal of effort and the fact that rainfall was scattered a few days apart, the threat of vine diseases remained under control, allowing **FLOWERING** to unfold in late May and **VERAISON** (colour change) in early August. Despite the impression of a gloomy spring and summer, with several cold and rainy spells, particularly between June and August, the growing season was one of the driest years in modern history. The **HARVEST** took place from 6 to 30 September 2023 – virtually the same dates as the previous vintage. Excellent weather conditions during the harvest meant pickers could wait until the ideal time to harvest the grapes, according to the technological and phenolic ripeness achieved in each plot.

THE VINEYARD

SURFACE AREA

114 HECTARES
IN PRODUCTION: 92 HECTARES

SOIL COMPOSITION



DENSITY OF PLANTATION

9.000 VINES / HECTARE

AVERAGE AGE OF THE VINEYARD

28 YEARS

VINEYARD MANAGEMENT

3rd YEAR OF CONVERSION
TO 100% ORGANIC FARMING,
WITH 65% ON **BIODYNAMIC PRACTICES**

THE CLIMATE

