



## Les Griffons de Pichon Baron 2024

AOC Pauillac, Bordeaux, France

### PRESENTATION

Les Griffons de Pichon Baron is one of the second wines of the property. Created since the 2012 vintage, it has a pure and direct character.

The grapes which make up this wine's blend come primarily from gravelly plots of land near the Gironde estuary.

Les Griffons offers a rich and vigorous tasting experience, full-bodied and clean, overflowing with energy. It can be laid down in the cellar for over 20 years or enjoyed right away.

### THE VINTAGE

#### WEATHER CONDITIONS

- A warm and dry start to autumn until 15th October, followed by a rainy end to 2023 with more than 500 mm rainfall.
- Mild and very wet winter, with total precipitation of 900 mm by the end of March.
- Beginning of April: early budburst.
- A cool, wet spring.
- June: inconsistent flowering accompanied by coulure/millerandage and the arrival of mildew.
- July and August: a hot, very dry summer, with a slow start to veraison at the end of July.
- Late August: a return to more moderate weather allowed the grapes to ripen well.
- September: late ripening, slowed down by difficult weather. Nevertheless, analyses of the grapes revealed good and rising levels of ripeness.

#### HARVEST

- Merlot from 25th September to 3rd October,
- Cabernet Franc from 3rd to 7th October,
- Cabernet-Sauvignon from 3rd to 10th October.

#### WINEMAKING

Selective picking was crucial again this year, ensuring that only perfectly round, healthy grapes arrived in the vats. To obtain the best possible result, our pickers carefully selected the grapes, which were then taken to the vat room to be inspected again by the sorters before the optical sorting process.

We used all the techniques at our disposal to make the most of this delicate harvest: a gravity-fed process, light sulphiting combined with yeast-based bio-protection, wild yeast, low fermentation temperatures and slow, steady extraction with light pumping-over and delestage. The Merlots were drawn off from 15th to 24th October and the Cabernets from 23rd to 31st October.



## THE WINE

### BLEND

Merlot 56%, Cabernet sauvignon 42%, Cabernet franc 2%

### AGEING

50% in new barrels,

50% from barrels of one vintage for 15 months.

### ANALYSIS

12.9 % vol.

pH: 3.62

Total acidity: 3.48 g/l

