



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC

Château Pichon Baron 2024

AOC Pauillac, Deuxième Grand Cru Classé, Bordeaux, France

PRESENTATION

Our Grand Vin Château Pichon Baron 2nd Grand 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.

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-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

Cabernet sauvignon 87%, Merlot 13%

AGEING

70% in new barrels, 30% from barrels of one vintage for 18 months



ANALYSIS

12.7 % vol.

pH: 3.71

Total acidity: 3.41 g/l



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

