



CHÂTEAU  
PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC

2019 Vintage

## Château Pichon Baron

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.**

### Vintage Conditions

2019 was marked by a rainy spring and start to June, followed by a hot, dry summer. Cool spring temperatures alleviated the virulence of the mildew, and the year's favourable weather conditions created an environment free from the threat of cryptogamic infection.

The rapid warming of the soil at the end of winter led to steady and even budburst, with slow growth. Unfortunately, these cool spring conditions were not favourable to flowering and caused moderate coulure, except in our earliest-ripening terroirs. The last ten days of June gave way to hot and dry summer weather punctuated by some rain in late July and early August. The sunshine and heat stimulated the fruit aromas of the Cabernets and the concentration of polyphenols in the skins.

Limited water during ripening accelerated sugar concentration and the breakdown of acids, and increased the grapes' phenolic potential. These conditions were also favourable to the quality of the tannins. Mid-veraison was reached between 4<sup>th</sup> and 5<sup>th</sup> August on the early-ripening plots and ended quickly and evenly in mid-August.

The grapes became particularly rich in mid-September due to the hot, dry conditions, then the first rains in late September weakened the skins and accelerated the harvest. This very welcome moisture stabilised the sugar concentration and allowed us to continue the harvest more serenely. 2019 was characterised by high potential alcohol content and low total acidity (little malic acid).





**CHÂTEAU  
PICHON BARON**  
GRAND CRU CLASSÉ EN 1855  
PAUILLAC

## 2019 Vintage

The harvest took place from 18<sup>th</sup> September to 1<sup>st</sup> October for the Merlot and from 30<sup>th</sup> September to 11<sup>th</sup> October for the Cabernet-Sauvignon.

Plot-by-plot and intra-plot selection form the backbone of our approach. This year we paid particular attention at the sorting stage to remove the withered berries whose prune-like character favours premature development. Temperature control during vating was made easier by cold stabilising. The alcoholic fermentations started quickly with yeast from our vineyard. Temperatures were kept at 25 to 29°C.

Maceration times ranged from 15 to 23 days. Malolactic fermentation in vats took place rapidly, allowing the wine to be steadily transferred to barrels on fine lees in separate batches. The wine was transferred to barrels by the end of November.

### Blend

87% Cabernet-Sauvignon  
13% Merlot

### Ageing

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

