



CHATEAU  
PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC

2021 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

2021 began with a very mild but extremely wet winter, followed by dry weather from mid-February onwards.

An almost summery period in the last week of March hastened bud break, which became widespread from 25<sup>th</sup> to 26<sup>th</sup> March, 5 to 6 days earlier than usual. Periods of severe frost then occurred during the first half of April. Flowering then took place in very good weather conditions.

In June, stormy weather caused mildew pressure, requiring great vigilance. July and early August were rainy and cool. Veraison progressed slowly and was completed at the end of August.

From mid-August to mid-September, a 4-week period of dry weather boosted ripening of seeds and polyphenols. This period without rainfall allowed the Cabernets to ripen well.

The vintage was harvested at the end of September with low yields.

The harvest took place from 27<sup>th</sup> September to 1<sup>st</sup> October for the Merlot and from 30<sup>th</sup> September to 7<sup>th</sup> October for the Cabernet-Sauvignon.





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### **Vinification**

Plot-by-plot selection is fully controlled in our wooden and stainless steel vats, designed to adapt vinification to each parcel.

This year, we have placed even more emphasis on the quality of the fruit by extending the cold pre-fermentation period before starting fermentation with our vintage wild yeast from grapes grown in the old Cabernet-Sauvignon plots of the Plateau.

Maceration temperatures ranged from 24 to 29°C. Extractions were preferably performed during mid-fermentation, and the duration of post-fermentation maceration was refined through daily tastings.

We drew off the Merlots from 14<sup>th</sup> to 24<sup>th</sup> October and the Cabernets from 26<sup>th</sup> October to 2<sup>nd</sup> November. Malolactic fermentation continued apace in vats, allowing regular racking in separate batches. The wine was transferred to barrels in mid-November.

### **Blend**

88% Cabernet-Sauvignon

12% Merlot

### **Ageing**

70% in new barrels

30% from barrels of one vintage, for 18 months

