



## CHÂTEAU CLÉMENT PICHON, CRU BOURGEOIS, HAUT MÉDOC

Located on the outskirts of Bordeaux, in the village of Parempeyre, Clément-Pichon's history dates back to the XIV<sup>th</sup> century. From 1660 to 1880, the estate belongs to the Pichon family, of which several members have played an important role in Bordeaux's history. Throughout this period, the estate expands, covering over 1000 hectares. History also recounts that King Louis XIV came twice on its land, in 1659 and 1660.

In 1881, following a fire, the estate is rebuilt by the Duran-Dassier family. It is the architect Michel Louis Garros, known for his use of eclectic ancient style, who builds the Renaissance inspired residence. This magnificent building is one of the biggest châteaux in the Médoc with over 800 habitable square meters surface. The estate is acquired by Clément Fayat in 1976. He completely recreated the 25 hectare vineyard, giving it back its prestige. In memory of the heiress family, the estate was renamed Château Clément Pichon in 1985.

### 2018



<b>Production area:</b>	35 ha
<b>Soil:</b>	Large gravel on the surface on a sub-layer of iron.
<b>Grape varieties:</b>	69% Merlot - 27% Cabernet Sauvignon - 4% Cabernet Franc
<b>Average age:</b>	30 years
<b>Density:</b>	6 900 vines/ha
<b>Pruning:</b>	Guyot simple and double, the load being adapted to the vigour of each vine.
<b>Culture:</b>	Traditional, natural grassing every second row according to the vigour.
<b>Harvest:</b>	Mechanical. Harvest for Merlots: September 26 <sup>th</sup> to 27 <sup>th</sup> and from October 1 <sup>st</sup> to 9 <sup>th</sup> / Cabernets: October 10 <sup>th</sup> to 12 <sup>th</sup>
<b>Winemaking:</b>	Stainless steel vats, thermo regulated
<b>Ageing:</b>	30% in oak barrel (60% new, 40 one-year) and 70% in stainless steel vats for 12 months
<b>Average yield:</b>	34 hl /ha
<b>2018 blend:</b>	67% Merlot - 30% Cab. Sauvignon - 3% Cab. Franc
<b>Alcohol level:</b>	12,5°
<b>pH:</b>	3.65