



CHÂTEAU
PICHON BARON

CRU CLASSÉ EN 1855



2014 *V*intage



Jean-René Matignon
Technical Director
June 2016

LES GRIFFONS DE PICHON BARON

Les Griffons de Pichon Baron is the estate's latest addition. This wine has a **pure and direct** character.

It benefits from the same strict, meticulous plot selection process as the Grand Vin, comes from the estate's historic vines and is matured in barrels for just as long as Château Pichon Baron. However, its balanced blend of Cabernet-sauvignon and Merlot softens its powerful aromas.

Les Griffons offers a vigorous and fresh 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.

Tasting note

Les Griffons de Pichon Baron 2014 offers a dark and intense colour. The nose is fresh, complex and fruity, with particularly pronounced blackberry and blackcurrant aromas, and a subtle, delicate woody character revealing caramel hints. The sensation on the palate is consistent, fleshy and full bodied, with firm, well-structured, powerful tannins. The finish is elegant and precise.

2014 vintage conditions

Some green harvesting work was carried out in June and July, with leaf stripping to help the development of the grapes. **Some carefully-targeted thinning work** was also carried out late on, at the end of August. Then, the weather became hot and sunny, providing good ripening conditions. These stable weather conditions helped the grapes along smoothly as they reached optimal ripeness and balance in the days just before the start of harvesting. **The effect of the different plots of vines played its most significant role in the past decade.**

The harvest began in late September with the old Merlot vines; the warm, summery weather was very favourable for picking. After picking the Merlot, we stopped the harvest from 9th to 16th October to give the Cabernet-sauvignon grapes the time to achieve perfect ripeness. Even after the strict selection of grapes in the vineyard, rigorous sorting as the grapes arrived in the chai refined the potential quality further.

In order to continue the parcellar selection carried out in the vineyard, all the small vats were used and the larger ones were only partly filled. Alcoholic fermentation soon started at a moderate rate, enabling gentle and progressive extraction during the fermenting phase to suit each different terroir. We gave priority to the subtlety of the tannins and the expression of grape varieties according to soil types. Grapes from young vines were macerated for 15 to 18 days and those from older vines for 20 to 24 days, with extractions monitored daily for flavour. Running off was finished by the end of November.

Blend

55% Cabernet-sauvignon, 45% Merlot

Ageing

60% in new barrels, 40% from barrels of one vintage for 18 months