



Château Pichon Baron 2018

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.**



Blend

78 % Cabernet-Sauvignon
22 % Merlot

Ageing

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

Vintage Conditions

2018 was characterised by moderate winter temperatures with no extremes. There was regular rainfall from early December to the end of March. The total rainfall was significant, exceeding 500 mm, that is to say approximately 180 mm above average. Spring was mild, followed by a very hot, dry summer. Bud break, which started in early April, was consistent. However, more heavy rainfall and optimum temperatures favoured the development of cryptogamic diseases, leading to very significant crop losses in places. Flowering started at the end of May and continued smoothly. Great care was taken to protect the health of the vines up until the end of July. Then a phase of water stress, unfavourable to grape growth, gradually increased leading up to the harvest. Average and maximum temperatures were very high between bunch closure and the end of veraison, lower than in 2003 but slightly higher than in 2005. Veraison began in the early sectors in the last week of July and mid-veraison in early August.

Moderate temperatures resulted in very good ripening conditions. 2018 was comparable to 2005, with earlier development than in 2015. This early tendency for sunny weather continued until the end of the harvest. High temperatures and water stress were optimum for the anthocyanic richness of the skins and early ripening of the tannins. At the same time, the potential alcohol content increased rapidly, total acidity and malic acid levels were low and pH high.

Plot-by-plot and intra-plot selection are the foundation of our approach. This year, sorting ensured consistent vatting quality. The temperature increase was gradual in order to favour extraction. Alcoholic fermentation soon started at a moderate rate, enabling progressive extraction during the fermenting phase to suit each variety and each terroir. Temperatures were kept at 25 to 29°C. Maceration lasted from 18 to 23 days. The wine was transferred to barrels by the end of November.

The old Merlot vines were harvested between 24th and 25th September and the Cabernet-Sauvignon vines from 3rd to 10th October.