

Millésime 2012



Jean-René Matignon Directeur Technique Mars 2013



FIRST IMPRESSIONS ON THIS VINTAGE

2012 will go down in Château lore as the **vintage where we had to fight on all fronts**. Firstly, the vines demanded constant care and attention to ensure that the grapes harvested were of optimal quality. The unstable weather conditions presented us with numerous challenges, which we met with steadfast determination. Next, we had to work hard in the winery to capture accurately the essence of each plot of vines. Looking back now, a few months later, we are immensely proud of the results: **a wine with abundant fruit, flair and a remarkable freshness**, encapsulating the nobility of Château Pichon-Longueville's prestigious terroir.

TASTING NOTES

The robe is a deep, intense red with darker tinges. The aromas are fresh, refined and delicate, with prominent red fruit (blackcurrant) alongside vivid dark berry notes (blackberry). On the palate the tannins are at once smooth and concentrated, crisp and distinguished. The 2012 boasts a rich tannic substance, marked by the subtle intensity of the Cabernet Sauvignon, particularly well-represented in this vintage.

OUR WORK IN THE VINEYARD

To nurture this late-blossoming vintage, we intensified our 'green harvesting' operations: bud thinning, shoot selection, tying-off, removal of secondary shoots, leaf removal and bunch thinning. The beautiful weather which persisted throughout September helped speed up the ripening process, and by the end of the month the vines looked to be in top condition.

TARGETED GRAPE-PICKING

The grapes were picked and brought into the vat-house **plot by plot, in order of maturity,** with particular attention paid to plot selection. Meticulous attention to these details was particularly important this year. The harvests lasted from October 1st to 17th. The first four days focused on the early-blossoming vines, such as the Sainte Anne. Next up were the oldest Merlot vines, with harvesting complete on 10th October. The Cabernet franc and Petit Verdot plots were next, with the harvest finally concluding with the oldest Cabernet Sauvignon.

PLOT-BY-PLOT VINIFICATION

Vinification followed the lead set by our bespoke harvesting operation, with the fruit of each plot vinified separately in its own designated vat. The objective was to respect the innate qualities of the vintage. After a very smooth fermentation process, the juices remained in the vats for two to three weeks. Even at this early stage it was clear that the 2012 vintage was blessed with **an excellent concentration of polyphenols**.

BLEND	80%	Cabernet Sauvignon
	20%	Merlot
AGEING	80%	new barrels
	20%	one-year-old barrels