CHÂTEAU CLÉMENT-PICHON

CRU BOURGEOIS HAUT-MÉDOC



Owner: Fayat Family

General Manager: Gwendeline Lucas Technical Director: Yann Monties

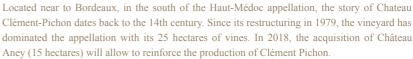
Exploitation Director: Mariano Castreno Oller

Œnologist: Julien Viaud (Laboratory ROLLAND & Associed)



Vintage 2020.





Now classified as Cru Bourgeois Supérieur, the vineyard be able North-South exposure and the terroir offers sandy soils on grave ines benefit from clay in the basement which allows them to capture an

PRODUCTION AREA	32,5 ha
SOIL	Large gravel on the surface on a sub-layer of iron
. AGE OF THE VINES	25 years
DENSITY	6 900 plants/ha
GROWING METHOD	Traditional, natural grassing every second row according to the vigour
PRUNING	Simple and double guyot
HARVEST	Mechanical and manual from 15th to 23th September for the Merlot and 29th and 30th October fort the Cabernet
CELLAR	Stainless steel vats, thermo regulated
AGEING	12 months : - 40% in barrels (57% of new oak and 43% of a wine) - 60% in stainless steel vats
AVERAGE YIELD	35 hI/ha
BLEND	70% Merlot - 25% Cabernet sauvignon 5% Cabernet franc



Color: Red garnet Nose: Red fruits, raspberry delicate toasted notes Palate: Elegant tannic structure, silky tannins. Smoothness. Nice freshness

Château Clément Pichon,
30 Avenue Château Pichon, 33290 Parempuyre
Tél: +33(0)5.56.35.23.79 - contact@vignobles.fayat.com
www.chateau-clementpichon.com
Eshop: www.vinsfamillefayat.com

CHÂTEAU CLÉMENT-PICHON CRU BOURGEOIS SUPERIEUR HAUT-MÉDOC 2020 Famille Clément Fayat

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