



## CHÂTEAU CLÉMENT-PICHON, HAUT-MÉDOC

Located on the outskirts of Bordeaux, in the village of Parempuyre, Clément-Pichon's history dates back to the XIVth 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 was acquired by Clément Fayat in 1976. He completely recreated the 25 hectare vineyard, giving it back its prestige.



<b>Area :</b>	25 ha
<b>Soil :</b>	Large gravel on the surface on a sub-layer of iron
<b>Grape varieties :</b>	Merlot 85%, Cabernet Sauvignon 10%, Cabernet Franc 5%
<b>Average age of the vines :</b>	30 years
<b>Density :</b>	6.900 vines/ha
<b>Pruning :</b>	Guyot simple or double
<b>Harvest :</b>	Mechanical and manual according to the plots. Harvest of Merlots : from september 30th to october 3 <sup>rd</sup> , Cabernets : the 9 <sup>th</sup> and 14 <sup>th</sup> of october.
<b>Winemaking :</b>	Stainless steel vats, thermo-regulated
<b>Ageing :</b>	12 months : 40% new and one-year old oak barrel.
<b>Yield:</b>	36hl/ha
<b>Production:</b>	100 000 bottles
<b>Blend 2014 :</b>	Merlot 85%, Cabernet Sauvignon 10%, Cabernet Franc 5%
<b>Degree :</b>	13°
<b>pH :</b>	3.6
<b>Owner:</b>	Fayat Family
<b>General Manager :</b>	Jean-Myrtil Laurent
<b>Technical Manager :</b>	Pierre Meylheuc

### Tasting notes :

#### James Molesworth : 89-92

A dark, fleshy style, with steeped plum and blackberry notes, inlaid with lots of licorice root and fruitcake flavors. Shows ample toast through the finish, but the stuffing is there.

**Decanter** (Steven Spurrier) : **16,25/20** – Lots of blackcurrant fruit and quite classy length.

**René Gabriel** : **18/20**