



CHATEAU PICHON LONGUEVILLE COMTESSE DE LALANDE

2021

RARE AND PRECIOUS

The torments of unpredictable and dreadful weather tested our certainties, our perseverance and our conviction to convert Pichon Comtesse to organic farming. It took everything we had to draw on our inner strength and find the vital force of this superb terroir to produce a unique vintage.

Take notice... it brings together the wrath of heaven, the soul of the earth, the glory of the vine and the will of man!

2021 will be forever engraved in our minds...

— NICOLAS GLUMINEAU

THE WINE

YIELD	ALCOHOL	PH	PRESS WINES
15 HL/H	13% VOL.	3.8	12,5%

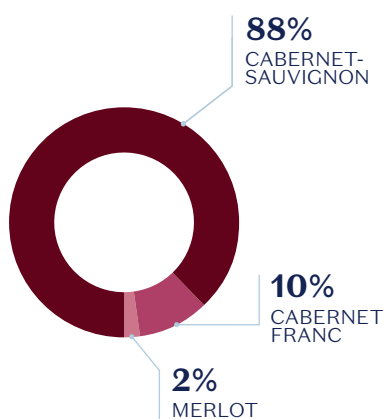
VINIFICATION

VINEYARD PLOTS VINIFICATION
VATTING BY GRAVITY
CONICAL STAINLESS STEEL VATS
WITH THERMOREGULATION

AGEING

OAK BARREL: **18 MONTHS**
60% NEW OAK
LONG MEDIUM HEAT
TRADITIONAL RACKING "À L'ESQUIVE"
EGG WHITE FINING

BLEND

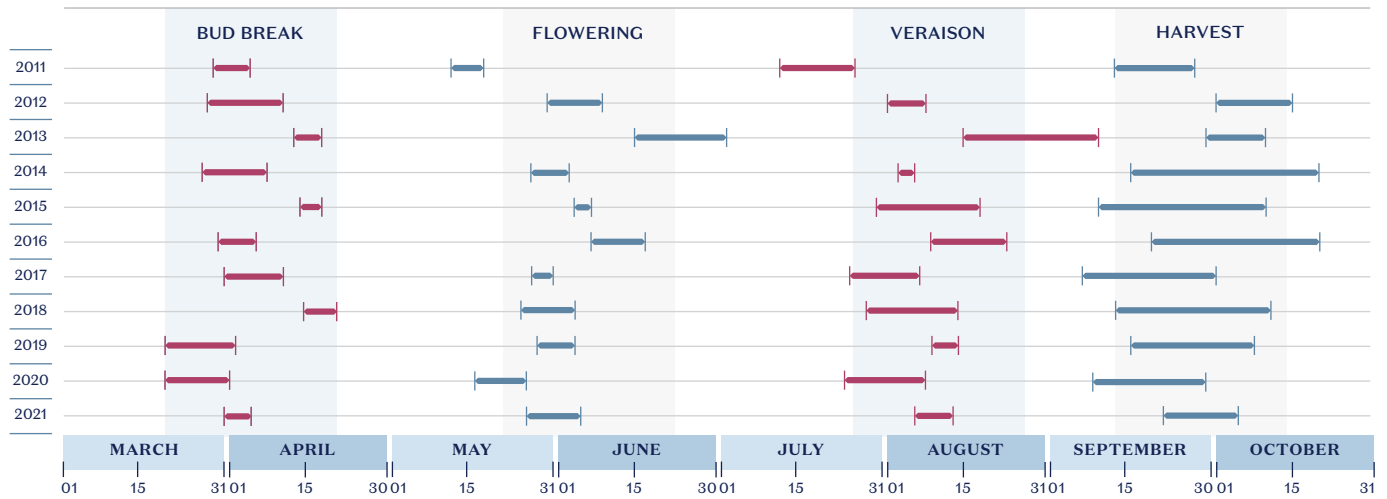


TASTING NOTES

The very Pauillac nose of cedar, graphite and blackcurrant is mixed with bewitching notes of morello cherry, peony and violet. The palate is complex, with fruity nuances of blackberry and morello cherry, the sweetness of praline and the delicious bitterness of cocoa beans. The tannic structure is very marked, a sign of a very precise extraction. These well-coated tannins give this wine a sumptuous body, with a savoury and dynamic finish that characterises the Cru.



THE VINTAGE



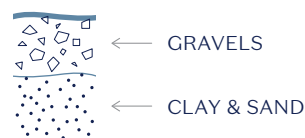
After a mild and wet winter, the **BUD BREAK** of the vines started quite early, at the end of March. April and May, dry and cool, delayed the developing vegetation, causing a little coulure. June, which was milder, started the **FLOWERING** and the growth of the vines suddenly accelerated. But this milder weather was also accompanied by record rainfall, particularly in the south of the Pauillac appellation. The young vegetation was then subjected to very strong pressure from fungal diseases, particularly mildew, which had a serious impact on the fruit set and berry development. While the Merlot was severely affected, the Cabernet, the majority of the grape varieties at Pichon Comtesse, resisted better. The cool and wet summer did not stop the progression of mildew and led to a very slow **VERAISON**. The **HARVEST** began on September 22nd, after a few rainy spells with no real consequences, and ended on October 5th.

THE VINEYARD

SURFACE AREA

102 HECTARES
IN PRODUCTION : 75 HECTARES

SOIL COMPOSITION



DENSITY OF PLANTATION

9.000 VINES / HECTARE

AVERAGE AGE OF THE VINEYARD

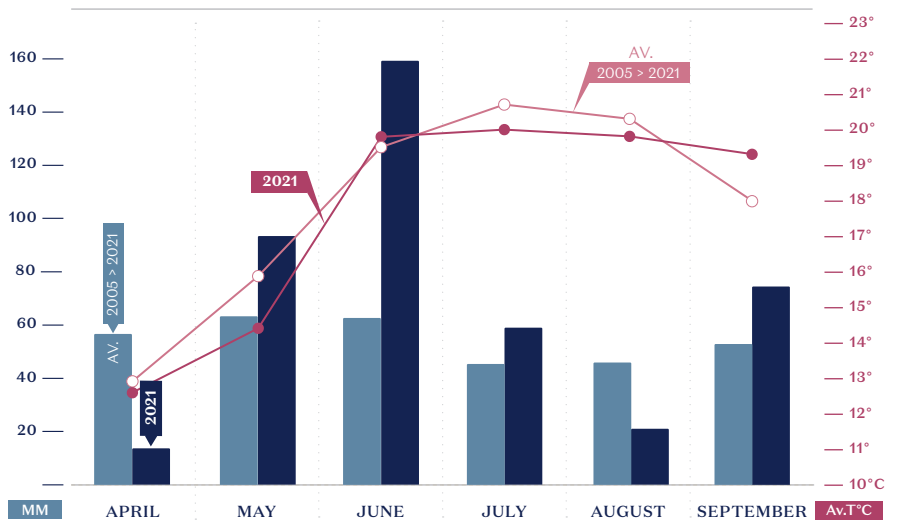
30 YEARS

VINEYARD MANAGEMENT

VINEYARD IN CONVERSION
TO ORGANIC FARMING - 1ST YEAR
OF CERTIFICATION
BIODYNAMIC PRACTICES
ON **30** HECTARES

THE CLIMATE

— PRECIPITATIONS VS TEMPERATURES —



— ACCUMULATED PRECIPITATIONS VS AVERAGE TEMPERATURES (FROM APRIL TO SEPTEMBER) —

