



## Les Griffons de Pichon Baron 2015, Pauillac

AOC Pauillac, Bordeaux, France



### PRESENTATION

Les Griffons de Pichon Baron is one of the second wines of the property. Created since the 2012 vintage, it has a pure and direct character.

The grapes which make up this wine's blend come primarily from gravelly plots of land near the Gironde estuary, a good environment for Cabernet-Sauvignon.

Les Griffons offers a vigorous and fresh tasting experience, full-bodied and clean, overflowing with energy.

It can be laid down in the cellar for over 20 years or enjoyed right away.

### THE VINTAGE

Winter rain helped to replenish the water table satisfactorily. Consistent bud break took place in the second half of April.

Flowering started at the end of May. Thanks to stable weather conditions with very constant temperatures, fruit set accelerated in mid-June. Summer started with warm and sometimes scorchingly hot dry weather. Summer pruning began with leaf and shoot thinning in June and July in order to make the most of this favourable microclimate. The first significant water stress then helped the skins to thicken and led to early ripening of the grapes. In these ideal conditions, targeted thinning was carried out early in order to encourage the assimilation of compounds essential to ensuring perfect ripening.

During the last days of July, still dry and hot, the first grapes started to change colour. Stormy periods in August and September boosted ripening. The skins grew finer and flavours became more expressive. On the whole, maturity was very consistent. Thanks to firm, strong skins, phenolic maturity progressed without risk of over-ripening.

### HARVEST

The harvest took place under optimum weather conditions. The Merlot was harvested from 18 to 25 September and the Cabernet-Sauvignon from 1 to 9 October.

### AGEING

60% in new barrels, 40% from barrels of one vintage for 18 months.

### VARIETALS

Cabernet sauvignon 60%, Merlot 40%



## TASTING

The colour is dark; a deep red garnet. The nose is enhanced by fresh fruit, blackcurrant cream and blueberries with an elegant oaky note. The palate is soft and velvety with delicate, precise tannins. Carried by the great maturity that emanates from the quality of the fruit, the finish is delectable, elegant and distinguished. Overall it is opulent yet light.

Jean-René Matignon - Technical Director - August 2017

Bottling date: May 16th 2017

