



Les Griffons de Pichon Baron 2020, 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

2020 began with a historically rainy winter followed by a tropical spring. Vigilance was required in soil management and protecting the vines against mildew. Warm, dry weather then led to one of the earliest flowerings on record, two weeks ahead of the norm. The first flowers were observed between 9th and 10th May and flowering took place between 15th and 25th May.

Rainfall stopped at the end of June, giving way to cool, dry weather until the onset of ripening in mid-July.

Mid-veraison was reached between 23rd and 25th July on the earliest ripening Merlot plots and subsequently developed well in warm and dry conditions. Summer brought drought and sporadic heat waves until mid-August, when thunderstorms cooled down excessive temperatures and caused the Merlot grapes to swell. The later-ripening Cabernets remained small until the harvest.

Picking started about ten days ahead of the norm, mostly in sunshine for the Merlots and thundery showers for the Cabernets. The Merlots and Cabernets were tannic and colourful, with acidities and potential alcohol content within normal ranges.

Ripening took place in hot weather, apart from the second half of August.

Thunderstorms of varying intensity, with between 80 and 120 mm of rain, struck Pauillac between 12th and 16th August, in most cases counteracting the water stress observed in early August. The Merlots once again benefited from the rainfall, with the grapes growing swiftly, unlike the Cabernets.

HARVEST

The harvest took place from 14th to 22nd September for the Merlot, on 23rd and 24th for the Petit Verdot, and from 22nd to 30th September for the Cabernet-Sauvignon.

AGEING

50% in new barrels, 50% from barrels of one vintage for 18 months.

VARIETALS

Merlot 50%, Cabernet sauvignon 42%, Petit verdot 8%



TASTING

Les Griffons de Pichon Baron 2020 reveals a deep purple colour. The nose is delicate with aromas of black fruit, subtle wood, tobacco and cedar. The generous palate is fruit-driven and well-structured with ample tannins. The finish is long and powerful with notes of blueberry and black cherry. This wine is well-balanced, rich and harmonious with great freshness. A classic cuvée, very typical of Pauillac.

Pierre Montégut - Technical Director - September 2022

Bottling date: June 1st 2022

