



CHATEAU PICHON LONGUEVILLE
COMTESSE DE LALANDE

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RESERVE DE LA COMTESSE 2016

LE MILLESIME /THE VINTAGE

Chers Amis,

Quel plaisir de partager avec vous ce millésime 2016, que nous avons vinifié et assemblé avec tant de bonheur ! Et pourtant, nous revenons de loin ! 2016 nous a une fois de plus offert l'opportunité de vérifier que notre métier de vigneron est une école d'humilité, à la merci de Dame Nature.

Cela a commencé avec tout ce qu'un vigneron déteste : un hiver doux et un printemps très pluvieux propices à un développement exubérant de l'oïdium et du mildiou, rinçant nos espoirs de faire un beau vin. Mais après la pluie ... le beau temps, qui permet aux étapes-clefs du cycle végétatif de la vigne - floraison, nouaison, véraison - de se dérouler finalement dans des conditions idéales.

Sans avarice en attention particulière et en soins adaptés, nos vignerons ont ainsi pu travailler jusqu'à la récolte, chaque parcelle comme si chacune d'entre elles était un jardin.

Hors de question de gâcher toutes ces énergies par une cueillette précipitée ! Comme en 2014 et 2015, nous voulions prendre le temps de récolter chaque parcelle à l'optimum de sa maturité, quand le fruit est encore frais et les tanins si soyeux : au final, une longue vendange d'un mois jusqu'au 20 octobre sous une météo exceptionnelle.

Après les premiers mois d'élevage en cuves et en barriques, les Merlots se montrent fruités et poudrés, les Cabernets francs élégants et racés, les Petits Verdots sauvages et impétueux. Enfin, les Cabernets-Sauvignons se révèlent superbes de complexité, d'équilibre et d'une rare ampleur.

Notre nouveau cuvier, outil précieux, nous permet de vinifier chaque parcelle indépendamment. Sur notre palette, chacune est une teinte unique qui vient enrichir l'assemblage ; avec subtilité et précision, chacune joue sa partition de soliste, mais se fond dans l'orchestre pour interpréter une œuvre puissante, émouvante, charnelle, étirée à l'infini et qui nous rappelle quelques très grands millésimes de Pichon Comtesse (1982, 1989, 1996...).

Après un 2014 expressif et gourmand, un 2015 riche et complexe, 2016 nous offre un très grand millésime, puissant, profond et d'une grande élégance.

Bonne dégustation.

Dear Friends,

What a pleasure it is to share with you this 2016 vintage, which we have vinified and blended with so much happiness.

However, we've come a long way! 2016 has once again reminded us that our job as a wine maker is a lesson in humility, we are at the mercy of Mother Nature.

This vintage began with everything a winemaker dreads: a mild Winter followed by a rainy Spring, conditions which strongly favour the development of diseases such as odium and mildew, washing away our hopes of making a good vintage. But after the rain ... the good weather, which allowed the development of the vine at the key stages of its cycle - flowering, fruit set, veraison - to take place in ideal conditions.

Our vineyard workers were also able to work on each plot with due care and attention as if each one of them was a garden, right up to the start of the harvest.

Out of the question to waste all this energy in a rushed picking! As in 2014 and in 2015, we wanted to take time to harvest each plot at the peak of optimal ripeness, when the fruit was still fresh and the tannins so silky: in the end, a long harvest lasting a month and finishing on the 20th of October with superb weather throughout.

After the first months of ageing in tank and in barrel, the Merlot was soft and fruity, the Cabernet Franc elegant and lively, the Petit Verdot wild and impetuous. Lastly, the Cabernet Sauvignon full of complexity, well balanced with a rare fullness.

Our new, invaluable vathouse allows us to vinify each plot separately. On the palate, each one has a unique tone which together enrich the blend; with subtlety and precision, each plays its part as a soloist, but melt into one orchestra to interpret a powerful, moving, fleshy piece of work with infinite possibilities and which reminds us of three other great vintages of Pichon Comtesse (1982, 1989, 1996...).

After a 2014 vintage expressive and delicious, a 2015 rich and complex, the 2016 follows up with a wonderful vintage, powerful, rich and with great elegance.

Enjoy your Tasting.

NICOLAS GLUMINEAU

DONNEES TECHNIQUES / TECHNICAL DATAS



54% Cabernet Sauvignon
37% Merlot
4% Cabernet Franc
5% Petit Verdot

- Alcool/Alcohol 13.1 % Vol.
- Garde/Aging potential 25-30 ans/years
- Elevage/Barrel Aging 12 mois/months - 30% bois neuf/new oak
- Viticulture raisonnée/ Integrated viticulture
- Vinification classique en cuves inox/ Classical vinification in stainless steel vats



RÉSERVE DE LA COMTESSE

Revue de Presse/Press Review



Chris Kissac – The Wine Doctor

A superb vintage, with top quality wines (11/04/2017)

RESERVE DE LA COMTESSE 2016

94-96/100 PTS

The second wine is led by 54% Cabernet Sauvignon, with 37% Merlot, 4% Cabernet Franc and 5% Petit Verdot. The picking here started on September 20th, and finished on October 20th, as per the *grand vin*. This is beautifully dark and defined, with fresh black plum cream, black olive and dried currants. The palate has a beautiful composition, fresh and pure, with delicious presence, all black plum, black olive, violets and currants, holding a mirror up to the nose, with a supple and elegant, well balanced poise. Beautiful harmony, composed but fresh, with a great grip, while the ripe finish, loaded with polished, ripe, correct tannins, is long and charming. Overall this is open and fresh, but also textural, balanced, with a fine tannic grip at the end. It is a very serious second wine that is going to provide brilliant drinking.



James Suckling

RESERVE DE LA COMTESSE 2016

93-94 PTS

A dense and powerful second wine from PL with layers of fruit and ripe, silky tannins. Shows tension and verve as well as polish. Excellent.

RESERVE DE LA COMTESSE 2016

90-93 PTS

The 2016 Réserve de la Comtesse is a serious second wine. Dark, ample and voluptuous, the Comtesse will give readers a very good idea of the style and quality of the vintage, namely the interplay of fruit, aromatic freshness and tannin that makes this vintage so compelling. Inky dark and purplish fruit, chocolate, licorice and lavender are some of the notes that infuse the huge finish. Silky, polished tannins add to the wine's considerable appeal. Don't miss it. Tasted three times.



James Molesworth

RESERVE DE LA COMTESSE 2016

90-93 PTS

Solid, featuring a juicy, fleshy core of cassis and plum fruit, backed by a well-embedded iron edge. The sleek, pure, driven finish extends nicely, with a lingering savory echo.—*J.M.*



Neal Martin,
Wine Advocate – 230 Issue 27th April 2017

RESERVE DE LA COMTESSE 2016

90-92 PTS

The 2016 Reserve de Comtesse de Lalande is a blend of 37% Merlot, 54% Cabernet Sauvignon, 4% Cabernet Franc and 5% Petit Verdot, with a modest alcohol level of 13.1% and a pH of 3.71. It has a tightly wound bouquet that perhaps needed more coaxing than some of its peers, but it was worth persisting, as it unveils some lovely cedar-infused black fruit. The palate is medium-bodied with quite firm tannin on the entry, moderate depth, a light marine influence upon the black fruit with a little creaminess on the finish. This is a fine Reserve de Comtesse that is on par with the excellent 2015 last year. 2022-2040.

WEINWISSER

René Gabriel

Bordeaux 2016: Ein grosses Jahr der Extreme

RESERVE DE LA COMTESSE 2016

17.5/20 PTS

Decanter

DECANTER – JANE ANSON

RESERVE DE LA COMTESSE 2016

92 PTS

Jancis Robinson
JancisRobinson.com

Jancis Robinson

RESERVE DE LA COMTESSE 2016

17- PTS

Polished and pleasurable. Not a single angle in evidence. What a wonderful wine this would be for an airline first class! But note relatively short drinking period. Drink 2020-2027

Le Point

Jacques Dupont & Olivier Bompas

RESERVE DE LA COMTESSE 2016

17 PTS



VINIFERA – Jacques Perrin

Bordeaux 2016 – L'état de grâce ! N°56 Mai 2017

RESERVE DE LA COMTESSE 2016

Grands Vins – 4*

Note de fruits rouges., de menthe fraîche et de cerise. Bouche à l'attaque soyeuse, forme sphérique. Finale d'une bonne longueur sur les fruits rouges et le bois torréfié.