



CHÂTEAU  
CLÉMENT-PICHON  
CRU BOURGEOIS  
HAUT-MÉDOC





Situated in Parempuyre, just outside of Bordeaux, Château Clément-Pichon has a history which dates back to the 14<sup>th</sup> century. From 1659 to 1875, the château belonged to the Pichon family, renowned for the important role it played in the history of Bordeaux. Their influence created close connections with royalty: Louis XIV came to hunt at “Château de Parempuyre”, as it was known at the time, on several occasions.

In 1875, the estate was acquired by the Durand-Dassier family, who developed the vineyard and reconstructed the château in 1879. The architect Michel-Louis Garros, known for his eclectic use of ancient styles, built the unique, Renaissance-inspired residence. This imposing structure, whose beauty derives from its fine details, recalls the grandeur of the châteaux of the Loire.

In 1976, the estate was acquired by Clément Fayat. A man of vision, driven by a great love of wine, he began the replanting of the vineyards in 1979; four years later, the estate comprised 25 hectares. In memory of the Pichon family who was so influential in the estate's history, and in order to mark their legacy, the château was renamed Château Clément-Pichon in 1985.

Enjoying an exceptional north-south exposure, the terroir is composed of sand and dry gravel soils. The vine benefits from clayey subsoils in places allowing it to capture perfect freshness. Ferruginous sediments invigorate certain parcels and promote the polymerisation of tannins and anthocyanins. In 2008, an important restructuring program was implemented. Using plant material adapted to the rediscovered subsoils, the team strives to create aromatic concentration in the grapes and to continue to fine-tune its viticultural work.

The average vine age is about 25 years old. With a mix of grape varieties, which is very unusual for the Left Bank - 85% Merlot, 9% Cabernet Sauvignon and 6% Cabernet Franc -, Château Clément-Pichon is an exception in the Médoc.



At Château Clément-Pichon, harvests are done mechanically or manually according to the plot. In the vat room, twelve temperature-controlled stainless steel vats (each one with a capacity of around 100 hectolitres) allow the fermentation processes to be conducted at controlled temperatures. During vinification, the team uses methods of pumping over and punching down, guided by daily tastings. Precise and measured extraction is used to bring out the sucrose and other components of the fruit. Malolactic fermentation is carried out mainly in vats.

In cellars dating from the 19<sup>th</sup> century, ageing in barrel (40% new oak, 40% in one year old barrels, and 20% in vats) continues for twelve months. The barrels made from French oak are carefully selected from five major coopers.

From harvesting to bottling, Château Clément-Pichon follows the very strictest of specifications and receives the highest level of care and attention ensuring that every vintage achieves the distinction, Cru Bourgeois, in recognition of the Cru's consistent quality.





The wine's texture is refined and subtle, its tannins fine and velvety. On the nose, black fruit mingles with delicate notes of toast. This is a hedonistic wine of great generosity. With each vintage the Clément-Pichon team aims to produce an exceptionally harmonious wine.

24 ha in 2015

85% Merlot, 9% Cabernet Sauvignon, 6% Cabernet Franc

25 years

6,900 vines/ha

Sands and well-drained dry gravels, clayey subsoil in places and ferruginous sediments

Traditional, natural grassing of alternate rows according to the vigour of growth

Single or double guyot according to the vegetative expression of the vine,

leaf thinning on the eastern (sun-rising) side.

Mechanical or manual according to the plots

Temperature-controlled stainless steel vats

12 months in oak barrels, 40% new oak, 40% in one year old barrels, and 20% in vats

42 hl/ha

Around 100 000 bottles per year

CHÂTEAU CLÉMENT-PICHON  
30 AVENUE CHÂTEAU PICHON  
33290 PAREMPUYRE

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