



*Château Pibran*  
PAUILLAC

2022 Vintage

## Château Pibran

**Château Pibran** estate benefits from a prestigious, 17-hectare terroir **on one of Pauillac's most beautiful hilltops.**

The wines benefit from exceptional support, with the vinification process and technical monitoring both carried out by the Château Pichon Baron team.

### Vintage Conditions

- A cold and dry winter, followed by a warm spring: a fairly early bud break.
- At the beginning of April: a severe episode of frost, but with limited consequences.
- May: flowering and fruit set took place in very good weather conditions.
- June: high temperatures allowed the grapes to develop rapidly, with a first heat wave in mid-June, followed by a rainy spell beneficial for the vines.
- A sunny summer, with generally high temperatures and rain-free heatwaves.
- These conditions caused water constraints in our vines, however qualitative for our grapes, which gave a very promising tannic and anthocyanin richness.
- Mid-August was rainy and cool, which boosted photosynthetic activity.

From 22<sup>nd</sup> August, a 4-week period of dry and very hot weather boosted ripening of seeds and polyphenols. This period without rainfall allowed the breakdown of the Cabernets' varietal aromas.

The harvest took place from 8<sup>th</sup> to 21<sup>st</sup> September for the Merlot and from 19<sup>th</sup> September to 3<sup>rd</sup> October for the Cabernet-Sauvignon.





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### **Vinification**

Our new installations are adapted for gravity loading, much appreciated among our technical teams, and for making a more precise plot selection thanks to our new wooden and stainless steel vats, which have smaller capacities.

We focused on the quality of the fruit by extending the cold pre-fermentation period before starting alcoholic fermentation with our vintage wild yeast. The fermentation process progressed quickly.

Maceration temperatures were maintained between 25 and 27°C. Extractions were mainly performed during mid-fermentation, and the duration of post-fermentation maceration was refined through daily tastings.

The Merlots were drawn off from 29<sup>th</sup> September to 11<sup>th</sup> October and the Cabernets from 10<sup>th</sup> to 24<sup>th</sup> October. Malolactic fermentation took place rapidly under pomace, allowing the wine to be transferred to barrels in separate batches. This was completed by 4<sup>th</sup> November.

### **Blend**

55% Merlot  
45% Cabernet-Sauvignon

### **Ageing**

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

