



PICHON COMTESSE RÉSERVE



2022

SUNNY SIDE STORY

You might be surprised to hear that we have been preparing this 2022 vintage at Pichon Comtesse for the last 10 years!

Ten years spent tirelessly and fervently developing our winegrowing practices to keep nurturing life in our vineyard soils thanks to biodynamic and organic viticulture.

Ten years constantly seeking a balance, from the vineyard to the cellars, to make Pichon Comtesse a great Pauillac wine with a unique personality and strong identity.

But this year, our remarkably adaptable, resilient and courageous vines succeeded in producing smooth, delicious Merlot and elegant, aristocratic Cabernet wines despite the unprecedented and demanding conditions... It was our turn to be surprised!

— NICOLAS GLUMINEAU

THE WINE

YIELD	ALCOHOL	PH	PRESS WINES
30 HL/H	13,8% VOL.	3.74	17,7%

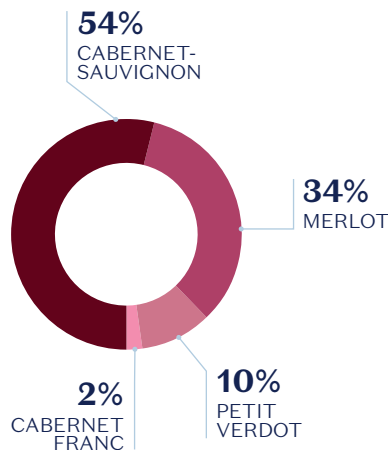
VINIFICATION

VINEYARD PLOTS VINIFICATION
 VATTING BY GRAVITY
 CONICAL STAINLESS STEEL VATS
 WITH THERMOREGULATION

AGEING

OAK BARREL: **12 MONTHS**
50% NEW OAK
 LONG MEDIUM HEAT
 TRADITIONAL RACKING "À L'ESQUIVE"
 EGG WHITE FINING

BLEND

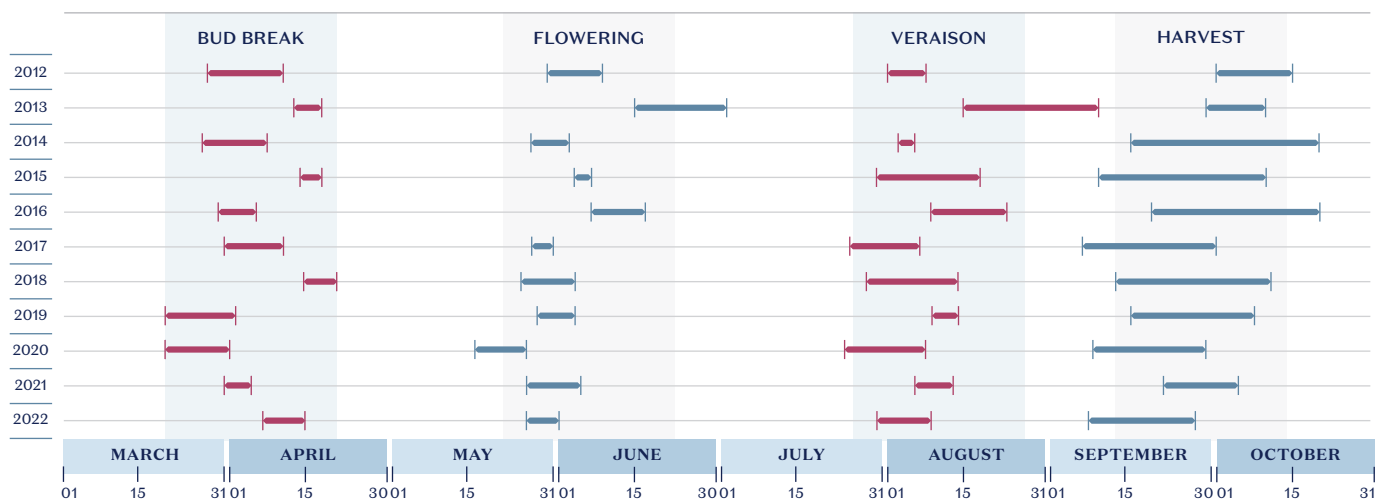


TASTING NOTES

The nose of this wine is particularly complex and emblematic of the Pauillac terroir, with mineral notes of cedar and liquorice that gradually give way to richer aromas of blackberry, blackcurrant and violet. The palate is juicy and flavoursome. The wine starts out ethereal with delicious notes of strawberry and cherry, going onto reveal all its charm and softness before culminating in a long finish with smooth, precise and powdery tannins. This Réserve wine is quite simply mesmerising.



THE VINTAGE



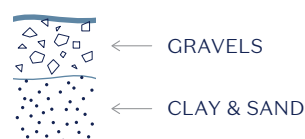
The winter was fairly dry and mild, particularly in the later months, with February and March recording above-average temperatures. **BUD BREAK** was rather early, at the beginning of April. Meanwhile, winegrowers had to contend with a spell of severe frost during several consecutive nights. Thankfully, the nearby Gironde estuary helped to protect our vineyard. A fairly dry, warm spring ensued, propitious to **FLOWERING** in late May under excellent conditions. June was very unsettled and wet. Severe hailstorms struck many vineyards in the Médoc, although the vines at Pichon Comtesse were miraculously spared! A long heatwave and drought conditions set in from early July onwards. **VERAISON** (colour change) began as soon as 30 July and lasted until 9 August. In mid-August, two storms brought 25 mm of rainfall, which, while not significant, was nevertheless conducive to ripening. The **HARVEST** began on 8 September under dry conditions with the picking of perfectly ripe grapes. The only heavy rainfall arrived as of 26 September - the penultimate day of the harvest! During the particularly hot and dry summer, storms in June and mid-August were a salvation, providing welcome relief for the vineyards.

THE VINEYARD

SURFACE AREA

102 HECTARES
IN PRODUCTION: 80 HECTARES

SOIL COMPOSITION



DENSITY OF PLANTATION

9.000 VINES / HECTARE

AVERAGE AGE OF THE VINEYARD

28 YEARS

VINEYARD MANAGEMENT

2ND YEAR OF CONVERSION
TO 100% ORGANIC FARMING,
WITH 65% ON BIODYNAMIC PRACTICES

THE CLIMATE

