



CHÂTEAU
PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC

2018 Vintage

Les Griffons de Pichon Baron

Les Griffons de Pichon Baron is the estate's latest addition. This wine 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.

Vintage Conditions

2018 was characterised by moderate winter temperatures with no extremes. There was regular rainfall from early December to the end of March. The total rainfall was significant, exceeding 500 mm, that is to say approximately 180 mm above average. Spring was mild, followed by a very hot, dry summer. Bud break, which started in early April, was consistent. However, more heavy rainfall and optimum temperatures favoured the development of cryptogamic diseases, leading to very significant crop losses in places. Flowering started at the end of May and continued smoothly. Great care was taken to protect the health of the vines up until the end of July. Then a phase of water stress, unfavourable to grape growth, gradually increased leading up to the harvest. Average and maximum temperatures were very high between bunch closure and the end of veraison, lower than in 2003 but slightly higher than in 2005. Veraison began in the early sectors in the last week of July and mid-veraison in early August.

Moderate temperatures resulted in very good ripening conditions. 2018 was comparable to 2005, with earlier development than in 2015. This early tendency for sunny weather continued until the end of the harvest. High temperatures and water stress were optimum for the anthocyanic richness of the skins and early ripening of the tannins. At the same time, the potential alcohol content increased rapidly, total acidity and malic acid levels were low and pH high.





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Plot-by-plot and intra-plot selection are the foundation of our approach. This year, sorting ensured consistent vatting quality. The temperature increase was gradual in order to favour extraction. Alcoholic fermentation soon started at a moderate rate, enabling progressive extraction during the fermenting phase to suit each variety and each terroir. Temperatures were kept at 25 to 29°C. Maceration lasted from 18 to 23 days. The wine was transferred to barrels by the end of November.

The Merlot were harvested from 24th September to 1st October, and the Cabernet-Sauvignon from 3rd to 8th October.

Blend

52% Cabernet-Sauvignon
48% Merlot

Ageing

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

Tasting note (July 2020)

"Les Griffons de Pichon Baron 2018 reveals a deep, almost black colour. The nose is delicate, with notes of black fruits and a hint of subtle, well-integrated wood. The palate is generous and full, with powerful and luscious tannins. The balance is rich and harmonious with tension. The finish is racy and refreshingly long. A wine for laying down, which reflects the terroir and expresses the year's full potential."

Jean-René Matignon, Technical Director

Bottling date

June 2nd 2020

