



CHATEAU PICHON LONGUEVILLE COMTESSE DE LALANDE

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	13,65% VOL.	3.8	17,5%

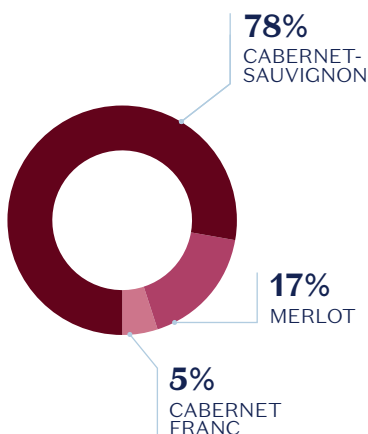
VINIFICATION

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

AGEING

OAK BARREL: **18 MONTHS**
60% NEW OAK
LONG MEDIUM HEAT
TRADITIONAL RACKING "À L'ESQUIVE"
EGG WHITE FINING

BLEND

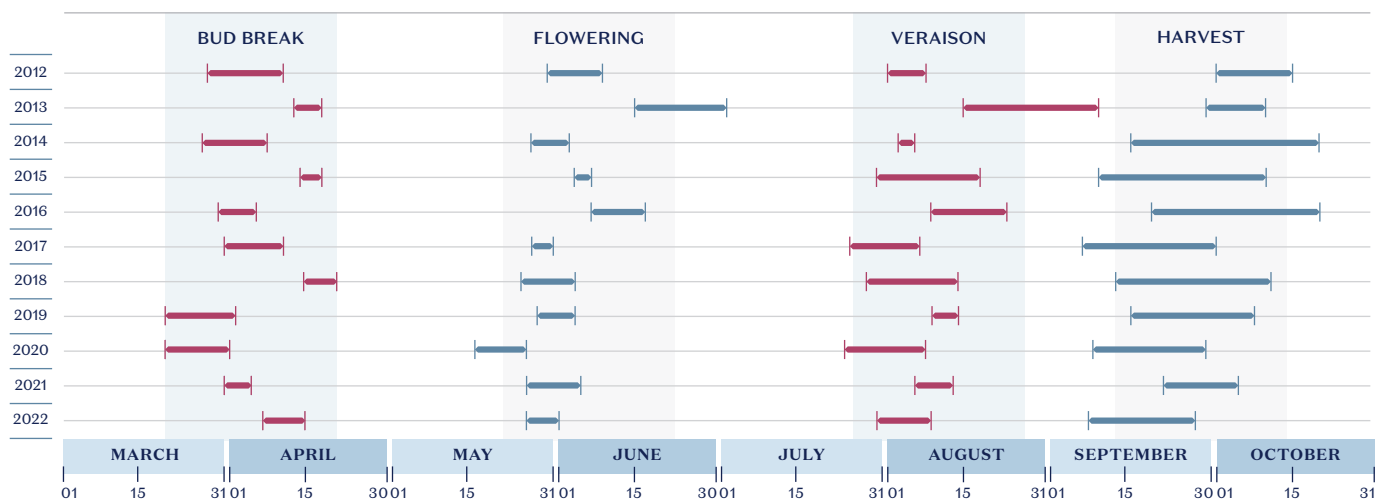


TASTING NOTES

On the nose, this Pichon Comtesse suggests a complexity and depth rarely seen. Raspberry and blackcurrant notes mingle with red rose aromas followed by subtle and elegant hints of rosewood. The palate displays incredible volume. This ethereal 2022 Pichon Comtesse expresses delicious and crunchy notes of Morello cherry and blackcurrant. The overall impression is of a lively, rich and silky wine with a flavourful finish underpinned by seemingly infinite fine-grained tannins. Pichon Comtesse invites tasters on a dreamlike journey.



THE VINTAGE



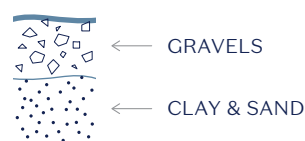
The winter was fairly dry and mild, particularly in the later months, with February and March recording above-average temperatures. **BUD BREAK** was rather early, at the beginning of April. Meanwhile, winegrowers had to contend with a spell of severe frost during several consecutive nights. Thankfully, 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

