



2022 Vintage



Château Pichon Baron

Our Grand Vin **Château Pichon Baron 2nd Grand Cru Classé in 1855** comes from the very oldest vines grown on the historic plots of the estate.

This authentic Pauillac offers an amazing sensory experience with its black fruit flavours and spicy hints. Château Pichon Baron shows great elegance, intensity and exceptional length on the palate.

It is a wine that improves year after year and **can age for over 40 years in the cellar.**

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 22nd 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 8th to 21st September for the Merlot and from 19th September to 3rd October for the Cabernet-Sauvignon.





CHATEAU
PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC

2022 Vintage



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 29th September to 11th October and the Cabernets from 10th to 24th October. Malolactic fermentation took place rapidly under pomace, allowing the wine to be transferred to barrels in separate batches. This was completed by 4th November.

Blend

81% Cabernet-Sauvignon

19% Merlot

Ageing

70% in new barrels

30% from barrels of one vintage, for 18 months

