



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855

PAUILLAC



Les Tourelles de Pichon Baron 2023

AOC Pauillac, Bordeaux, France

Les Tourelles de Pichon Baron is one of the second wines of the property. Named after the turrets that embellish the château, it embodies the charm of the estate. Historically known as Les Tourelles de Longueville, it has been renamed Les Tourelles de Pichon Baron since the 2023 vintage.

The grapes that are used to blend the wine come essentially from the Sainte Anne plot, planted mainly to Merlot, giving to it a distinctive personality. Les Tourelles de Pichon Baron is an invitation to enter a world of flavour, charm, roundness and sensual delight.

This wine provides an introduction to the spirit of Pichon Baron and can be enjoyed young or aged in the cellar for 15 years or more.

THE VINTAGE

WEATHER CONDITIONS

- A dry, mild autumn was followed by a cold, wet winter.
- Very abundant rainfall replenished the soil's water resources. With 456 mm, there was 30% more rainfall than in 2022.
- Budburst started in early April, with frost on 5th April causing little damage.
- Spring was generally dry and warm. Flowering took place in very good weather conditions.
- Tropical weather at the start of July was followed by a dry, hot end to the month, with no heat waves.
- Early August was cool and cloudy with very welcome rain helping to keep a high level of acidity in the grapes.
- Ripening proceeded well in warm weather conditions, with some welcome rainfall on 20th September, particularly beneficial for the Cabernets.

HARVEST

The harvest took place from 12th September to 4th October:

- Merlot from 12th to 22nd September,
- Cabernet Franc on 16th and 21st September,
- Petit Verdot on 19th September,
- Cabernet-Sauvignon from 23rd September to 4th October.

WINEMAKING

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 30th September to 12th October and the Cabernets from 10th to 24th October. Malolactic fermentation took place rapidly sous marc, allowing the wine to be transferred to barrels in separate batches. This was completed by 4th November.

2023 is characterised by pure, fresh and precise fruit. The wine strikes a distinctive balance between tension and power. It presents the fruit and finesse of the 2019 vintage complemented by the power and length of the 2020.



THE WINE

BLEND

Merlot 72%, Cabernet sauvignon 20%, Cabernet franc 8%

AGEING

70% from barrels of one vintage, 30% in new barrels for 12 months.

ANALYSIS

13.5 % vol.

pH: 3.7

Total acidity: 3.6 g/l

