



CHATEAU
PICHON BARON
CRU CLASSÉ EN 1855



2011 *Vintage*



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Château Pichon Baron is the product of **very stringent selection from the finest terroirs**: a Pauillac Grand Vin classed as a **Second Cru in the 1855 ranking system**.

Its great vintages are wines with an exceptionally long finish, displaying truly regal power and characteristically noble finesse and elegance. Designed for connoisseurs and collectors of fine wines, Château Pichon Baron is a wine to be enjoyed in moments when pleasure is paramount, such as a meal shared with close friends and family.

Tasting provides a complex and potent sensory experience: power, structure, depth, notes of ripe black fruit, purity and integrity. Château Pichon Baron can be cellared for over 40 years, but will already be a pleasure to drink within 5 to 7 years.

Tasting notes

The great cabernet sauvignon that form the backbone of Château Pichon Baron expressed themselves to the full in this 2011 vintage.

The colour is intense, deep and lively. The scents are fresh and complex, fine and delicate, with plenty of black-fruit character (blackberries). On the palate, tannic power predominates against a backdrop of concentrated, precise, dense tannins. The finish is classical and long, nicely sculpted and full. This wine of great tannic substance makes its mark thanks to its power and the breeding of the great cabernet-sauvignon.

2011 vintage conditions

2011 was an early vintage, although slightly less so than expected. A warm, dry springtime was followed by a cool summer. Work on the vines was carried out rationally according to the weather conditions and the profile of each plot. At the end of July and beginning of August, we carried out **carefully-targeted green harvesting** (leaf stripping and thinning) to even out the ripening of the grapes. By September, we were recording astonishingly high phenolic potential on our cabernet. The start of the month was most beneficial to this vintage planted on the very best terroirs.

The grapes were picked and brought in the vat-house **plot by plot, in order of maturity**, with particular attention to selection on the plots. Harvesting ran from 12 to 28 September, with two breaks on 18 and 25 September. The first three days were dedicated to the earliest-ripening vines, such as the Sainte Anne plot. Then the old merlot vines were harvested until 20 September. The cabernet franc and sauvignon were picked last as warm, dry, sunny conditions finally settled in. **Sorting in the vat-house was highly meticulous**, keeping only the very best grapes. The grapes were sorted twice, both before and after de-stemming. Once de-stemmed, the selection of the grapes was fine tuned on two sorting lines, one manual and one using optic systems.

The must from each plot is **vinified individually**. Alcoholic fermentation was quick, driven by naturally high temperatures. We carried out repeated and **individual pumping over, adapted to the profile of each batch**. Maceration lasted 20 to 25 days, depending on the results of our tasting to check on extraction. The batches of wines were then transferred into barrels after malolactic fermentation and blended during maturing.

Blend

82% cabernet-sauvignon, 18% merlot

Ageing

80% in new barrels, 20% from barrels of one vintage for 20 months