



# CHÂTEAU PICHON BARON

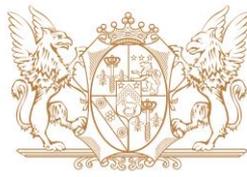
CRU CLASSÉ EN 1855



2011 *Vintage*



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Technical Director  
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## Tasting notes

**The great Cabernet Sauvignons that form the backbone of Château Pichon Baron expressed themselves to the full.**

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 Sauvignons.

## Our work in the vineyard

**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 Cabernets. The start of the month was most beneficial to this vintage planted on the very best terroirs.

## Bespoke grape-picking

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.

## Plot-by-plot vinification

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.

**B**lend: 82% Cabernet Sauvignon ; 18% Merlot

**A**geing: 80 % new barrels ; 20 % one-year-old barrels