



## Les Griffons de Pichon Baron 2023, Pauillac

AOC Pauillac, Bordeaux, France



### PRESENTATION

Les Griffons de Pichon Baron is one of the second wines of the property. Created since the 2012 vintage, it has a pure and direct character.

The grapes which make up this wine's blend come primarily from gravelly plots of land near the Gironde estuary, a good environment for Cabernet-Sauvignon.

Les Griffons offers a vigorous and fresh tasting experience, full-bodied and clean, overflowing with energy. It can be laid down in the cellar for over 20 years or enjoyed right away.

### THE VINTAGE

- 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.

### VINIFICATION

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.

### AGEING

50% in new barrels, 50% from barrels of one vintage for 15 months.

### VARIETALS

Cabernet sauvignon 57%, Merlot 41%, Petit verdot 2%

13.2 % VOL.

### TECHNICAL DATA

pH: 3.8  
Total acidity: 3.6 g/l

