



CHÂTEAU PICHON BARON

GRAND CRU CLASSÉ EN 1855
PAUILLAC



Château Pichon Baron 2025

AOC Pauillac, Bordeaux, France

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.

THE VINTAGE

WEATHER CONDITIONS

- A relatively dry and mild winter 2024-2025.
- Early budburst, with limited shoot growth. No frost recorded.
- A mild and wet spring, with a risk of mildew.
- Warm and dry conditions set in early.
- Late May: a uniform and very rapid flowering under ideal conditions.
- Late July: a cooler period with some rainfall, allowing the vines to recover after the hot weather. Veraison began on 30th July.
- Mid-August: a new heatwave accelerated ripening and enhanced polyphenol synthesis.
- Early September: beneficial rainfall for the ripening of the Cabernets. Very early harvest of the Merlots on 8th September.
- Mid-September: fine weather and very rapid ripening, harvest of the Cabernets ahead of the forecast rainfall on 20th September. Harvest of later-ripening parcels, still in good sanitary condition, in the third week.
- A very high-quality harvest, concentrated over a short, intense 16-day period, and one of the earliest in the last 30 years.




HARVEST

- from 8th to 17th September for Merlot,
- from 18th to 24th September for Cabernet-Sauvignon.

WINEMAKING

Selective picking was crucial again this year. Our pickers carefully selected the grapes, which were then taken to the vat room to be inspected again by the sorters before the optical sorting process. This rigorous approach, which resulted in the elimination of 3 to 5% of the harvest, produced a result of exceptional quality. We used all the techniques at our disposal to make the most of this delicate harvest: a gravity-fed process, light sulphiting combined with yeast-based bio-protection, wild yeast, low fermentation temperatures and slow, steady extraction with light pumping-over and delestage. The 2025 vintage joins the lineage of the great “5” vintages. It stands out for its controlled power, harmonious balance, and pronounced tannic structure, offering an extremely promising overall profile.



Château Pichon Baron - Château Pichon Baron, 33250 Pauillac
Tel. 0556731717 - contact@pichonbaron.com
www.pichonbaron.com    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



THE WINE

BLEND

Cabernet sauvignon 84%, Merlot 16%

AGEING

70% in new barrels, 30% from barrels of one vintage for 18 months

ANALYSIS

13.3 % vol.

pH: 3.72

Total acidity: 3.46 g/l

