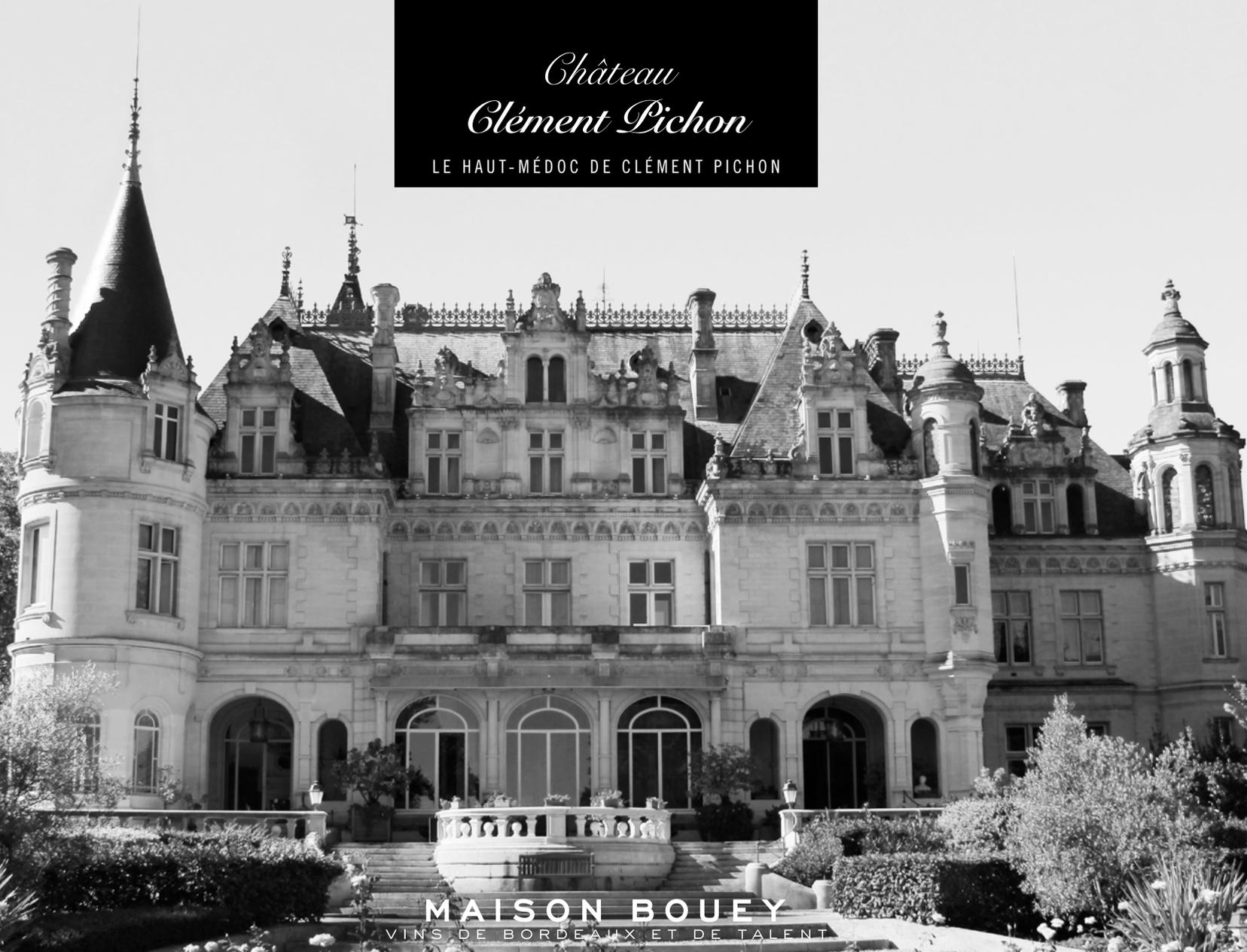


*Collection*  
**FAMILLES &  
CHÂTEAUX**

*Château  
Clément Pichon*

LE HAUT-MÉDOC DE CLÉMENT PICHON



**MAISON BOUEY**  
VINS DE BORDEAUX ET DE TALENT



# Le Haut-Médoc Clément Pichon

HAUT-MÉDOC

Located at the gateway to the city of Bordeaux, in the southern Médoc, the estate's history goes back to the 14th century. At that time, it was a medieval seignury that later belonged to the Sun King Louis XIV in person, who used it as a hunting lodge on two occasions. The present-day château, one of the most impressive in the Médoc, was built 1880 by the the Barons Pichon in the pure Renaissance style, like Chambord and Chenonceaux. Clément Fayat acquired the château in 1976 and renamed it Clément-Pichon in 1985. The 70 hectare estate (175 acres) includes a listed pond, a bird preserve, and 25 hectares (62 acres) of beautiful grounds, as well as a vineyard. Several works of contemporary art are scattered around the grounds. Viticulture and winemaking are done in conjunction with the famous consultant Michel Rolland. The Fayat family also owns Château Fayat in Pomerol and Château La Dominique, a Saint-Emilion Grand Cru Classé.

**Vineyard :** 25 hectares (62 acres) of vines in a single block replanted by Clément Fayat in the 1980s on a fine gravelly terroir. The average age of the vines is 30 yars, and the average density is 7-8,000 vines/hectare.

**Viticulture :** Work in the vineyard is traditional according to the principles of sustained viticulture. Grassing in every other vine row depending on the vines' vigour. Guyot simple and Guyot double pruning.

**Grape varieties :** 62% Merlot, 33% Cabernet-Sauvignon, and 5% Cabernet-Franc

**Harvesting and fermentation :** handpicking or mechanical harvesting depending on the plot. Traditional fermentation in temperature-controlled stainless steel vats at 27-29°C (80-84°F) with long maceration (25-30 days).

**Ageing :** 12 months in oak barrels of which one third are new every year.

*Tasting notes :* A well-balanced, crunchy wine with a beautiful garnet-red colour and an expressive bouquet of candied strawberry, vanilla, and pepper, with mineral nuances. Attractively fresh on the palate with fine equilibrium and a long aftertaste of red fruit compote. A round Haut-Médoc, with elegant, attractive tannin.

