



Champagnes & Châteaux  
QUALITY SINCE 1989

## LES TOURELLES DE LONGUEVILLE 2016 PAUILLAC 2ème Cru Classé

### 2nd WINE OF CHÂTEAU PICHON BARON

The 14-hectare Sainte Anne terroir ensures production of Les Tourelles de Longueville. This wine is made using grapes from selected plots planted mostly with Merlot giving this wine its own character.

**Grape:** 58% Merlot - 5% Petit verdot - 12% Cabernet franc - 25% Cabernet-sauvignon

#### **Vineyard & Vinification Note:**

##### **Terroir**

The Pichon Baron estate's 73 hectares of very high quality gravelly soil overlook the Latour vineyard. This exceptional land, poor in nutrients and with little excess water, nourishes the old vines sparingly so that grapes are produced in small quantities but are of supreme quality. This is a terroir that can produce the most remarkable wines; the estate has striven to do so with constancy and excellence in line with this vineyard's early history. The Pichon Baron estate team are highly involved in their work. They devote their unswerving commitment and values of excellence and consistency to crafting wines which are ranked amongst the world's finest. Pichon Baron's vineyard is planted 62% to Cabernet Sauvignon, 32% to Merlot, 4% to Cabernet Franc and 2% to Petit Verdot, and has been meticulously divided into separate plots. With consummate craftsmanship each plot receives specific care and attention adapted to its particular profile (soil quality and vine age and variety).



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## Cont'd:

**Wine making** Winemaking is parcel-driven, to better pilot the specific conditions of both soil and vintage climate. Short pre-fermentation cold maceration for the Merlot (4-6 days). Then traditional vinification takes place in stainless steel vats, under controlled temperature. Maceration for 20 days. Malolactic fermentation in vats.

**Ageing:** 30% from new barrels, 70% from barrels of one vintage for 12 months.

**Tasting Note:** Les Tourelles de Longueville 2016 has an intense, deep ruby red colour. The nose offers notes of fresh red fruit such as redcurrant and raspberry. The palate gives an impression of freshness, wildflowers and morning dew. The attack is well defined and builds to a crescendo. The structure is taut. The finish is drawn out and sappy. This Tourelles de Longueville is fresh, well integrated, accessible, and full of charm.

### **Wine Advocate:**

The 2016 Les Tourelles de Longueville is a blend of 58% Merlot, 25% Cabernet Sauvignon, 12% Cabernet Franc and 5% Petit Verdot (from young vines that are destined to go into the Grand Vin one day, according to Christian Seely), matured in 30% new oak for 12 months. It offers a mixture of red and black fruit on the nose, just a touch of melted tar with fine delineation. The palate is medium-bodied with quite a powerful opening, dense black fruit tinged with graphite, a solid Deuxième Vin with a slightly aloof finish (at least at the moment). There is a pleasant graphite note lingering long on the aftertaste that completes a fine Pauillac to enjoy over the next 12-15 years. **90-92 Points, Neal Martin, April 2017**

### **James Suckling:**

Deliciously ripe and balanced with attractive, earthy nuances, surrounding ripe-plum and red-berry aromas and flavors. Sheet-like tannins layer up neatly and build a long, esteemed finish. Second wine of Pichon Baron. Try from 2023. **94 Points, January 2019**

### **Wine Spectator:**

A solid beam of black currant and black cherry preserve forms the base of this wine, with lightly singed alder, violet and warm earth notes peeking in from the edges. The focused, mouthwatering finish shows good tension. Best from 2021 through 2030. 9,458 cases made. **91 Points, James Molesworth, March 2019**

**Food Pairing:** Best paired with all types of classic meat dishes, Asian food, rich fish courses like tuna, salmon, mushrooms, truffle and pasta. Also pairs beautifully with soft and hard cheeses.