



CURRENT VINTAGE: 2023

PRESENTATION: Château Pibran benefits from a prestigious 17-hectare terroir located on one of the most beautiful ridges in Pauillac. The wines benefit from an exceptional guarantee with vinification and technical monitoring carried out by the Château Pichon Baron team.

VINIFICATION: Maceration temperatures were between 25 and 27 °C. Extractions were preferentially placed at the heart of fermentation and daily tastings refined the duration of post-fermentation maceration.

The Merlots were run off from September 30 to October 12 and the Cabernets from October 10 to 24. The malolactic fermentations took place quickly under marc, allowing regular barreling in separate batches. The barrelings were completed on November 4. 2023 is distinguished by a pure, fresh and precise fruitiness. The profile of the wine is characterized by the balance between tension and power. We find the fruit and finesse of the 2019 vintage as well as the power and length of the 2020.

AGEING: 60% in barrels of one wine, 40% in new barrels for 15 months.

MATURING: 60% in barrels of one wine, 40% in new barrels for 15 months.

GRAPE VARIETIES: Cabernet sauvignon 54%, Merlot 46%. 13.1 % VOL.

TECHNICAL DATA: pH: 3.7. Total acidity: 3.7 g/l

CHATEAU PIBRAN

36 Pibran, 33250 Pauillac, France

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