



CHATEAU PICHON LONGUEVILLE COMTESSE DE LALANDE

2016

ENTER INTO LEGEND!

Nature knows how to reward the winemaker who works hard to look after his land. 2016 is an exceptional vintage and joins the prestigious list of other outstanding years like 1959, 1982, 1996, 2009... 2016.

— NICOLAS GLUMINEAU

THE WINE

YIELD

40 HL/H

ALCOHOL

13,32% VOL.

PH

3.76

VINIFICATION

VINEYARD PLOTS VINIFICATION

VATTING BY **GRAVITY**

CONICAL STAINLESS STEEL VATS WITH
THERMOREGULATION

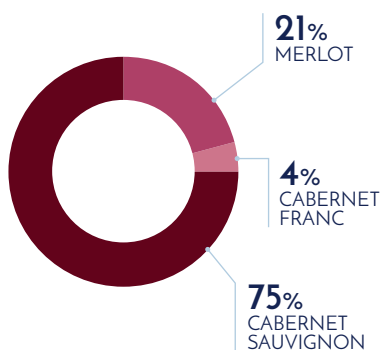
AGEING

OAK BARREL: **18 MONTHS**

60% NEW OAK,
MEDIUM HEAT

TRADITIONAL RACKING "À L'ESQUIVE",
EGG WHITE FINING

BLEND

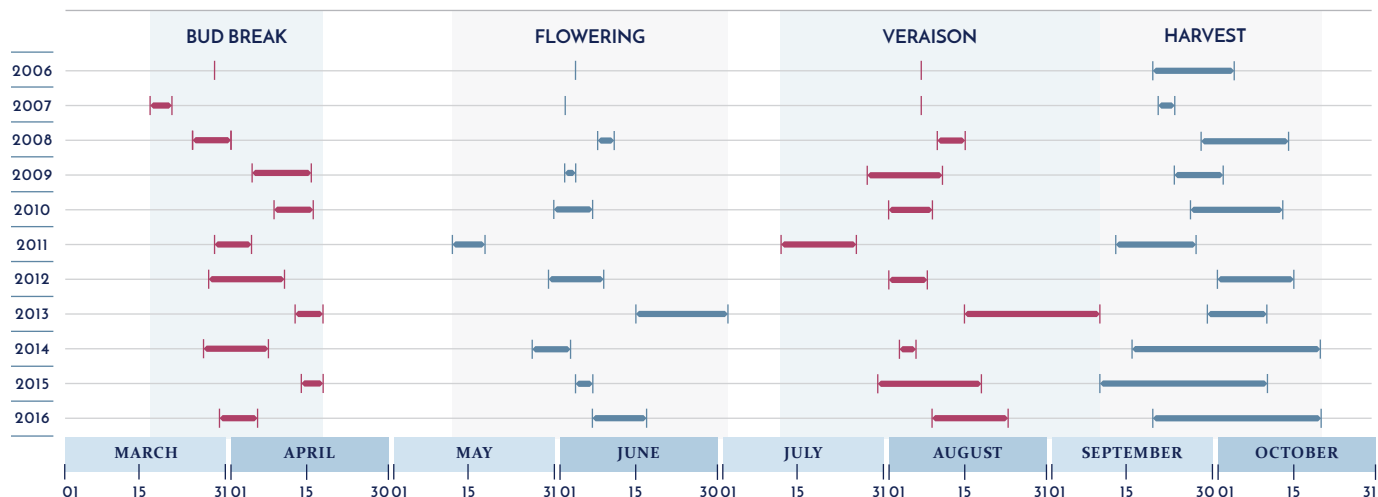


TASTING NOTES

As part of the collection of great vintages of Pichon Comtesse, 2016 offers us a powerful, intense and elegant wine. Intensely floral notes of violet, wild blackcurrant and raspberries and spices. The wine is completed with a long finish and smooth tannins.



THE VINTAGE



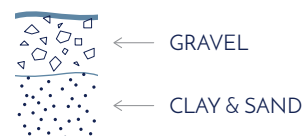
An early **BUD BREAK** end of March followed by two quite cold and wet months. The vine cycle slowed down and was subject to a heavy dose of mildew. The **FLOWERING** was a bit late around the 10th of June while a very long, dry summer arrived on the 20th of June. In general the **VERAISON** was late and slow to develop and carried on until the 23rd of August for the Petit Verdot. September and October, were very dry and sunny months which provided excellent conditions for ripening. The optimal maturity of each parcel was achieved during the **HARVEST** between the 20th of September and the 20th of October.

THE VINEYARD

SURFACE AREA

90 HECTARES
IN PRODUCTION: 76 HECTARES

SOIL COMPOSITION



DENSITY OF PLANTATION

9.000 VINES / HECTARE

AVERAGE AGE OF THE VINEYARD

35 YEARS

VINEYARD MANAGEMENT

SUSTAINABLE VITICULTURE WITH
BIODYNAMIC PRACTICES
ON 6 HECTARES

THE CLIMATE

