

# 2016 Les Griffons de Pichon Baron product-pdf - Pauillac - 93pt Second Growth Pauillac Bordeaux

## Why We're Drinking It

What a purely stylish wine to have on the table -- a wine hailing from one of the greatest Second Grand Cru Classés of 1855 located in the supreme soils of Pauillac, this second wine from the estate exudes pure elegance. (Side note, do yourself a favor and Google Chateau Pichon Baron and maybe book an appointment for a tour because it's, well, gorgeous.) And for \$45? 93pts? It well overdelivers for the price, especially being from one of THE BEST vintages of Bordeaux of recent memory (we know we've been banging you over the head with this info, we just can't help it!).

The Les Griffons bottling is sourced from primarily gravelly soils near the Gironde estuary of the estate vineyards. A blend of 52% Cabernet Sauvignon and 48% Merlot, it's a beautifully structured Bordeaux that's full-bodied, clean and bursting with energy.

"Attractive, modern style with assorted, ripe summer berries, layered with upbeat, toasty oak. The palate is fresh and gently muscular tannins serve this wine well. Try from 2022." - 93pts, James Suckling

Stunning concentration with intoxicating aromatics of black currants, plums, licorice and spice, this wine has got body and charisma. The silky tannins, the structure, the fruit! We ADORE it. And because we love it so much, there's only a few bottles left, so we recommend hustling to snag a few for your cellar. Don't forget, complimentary shipping on 3 bottles!

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## Tasting Notes

Impeccably structured with silky tannins and a luscious mouthfeel. Notes of black currants, ripe blackberries and raspberries with notes of licorice and toasty oak.

### VARIETAL

Bordeaux Blend

### APPELLATION

Pauillac, Bordeaux

### ALCOHOL

14.00

### SIZE

750ml

### BLEND

Bordeaux Blend

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## The Story to Know

Château Pichon Baron, Second Grand Cru Classé in 1855, is one of the great historic vineyards of Bordeaux. A rigorous selection policy in the vineyard and in the cellars ensures the production of a Grand Vin, Château Pichon Baron, which is the pure expression of our unique terroir.

Les Griffons de Pichon Baron is one of the estate's second wines. This wine has a pure and direct character. The grapes which make up this wine's blend come primarily from gravelly plots of land near the Gironde estuary, a good environment for Cabernet-Sauvignon. Les Griffons offers a vigorous and fresh tasting experience, full-bodied and clean, overflowing with energy. It can be laid down in the cellar for over 20 years or enjoyed right away.

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## Ratings

### 93pts, James Suckling

*Attractive, modern style with assorted, ripe summer berries, layered with upbeat, toasty oak. The palate is fresh and gently muscular tannins serve this wine well. Try from 2022.*

### 93pts, Jeb Dunnuck

*There are two second wines from this estate. The 2016 Les Griffons de Pichon Baron is slightly more Cabernet Sauvignon-based and sees 60% new French oak. It's also deeply colored, offers classic Pauillac aromatics, and possesses a medium to full-bodied, concentrated, backward vibe that's going to benefit from 4-5 years of bottle age.*

### 93-95pts, Wine Advocate

*The 2016 Les Griffons de Pichon Baron is a blend of 52% Cabernet Sauvignon and 48% Merlot matured in 60% new oak. The harvest was between 26 September and 18 October, and it represents 30% of the total yield. It has a very pure and detailed bouquet with blackberry, briary, cold stone and graphite aromas. This seems to meliorate in glass. The palate is very well balanced with fine tannin, a Griffons that is nimble and agile, the finish very precise with an almost clinical graphite-tinged finish. This is superb. -- Neal Martin*

**91pts, Wine Spectator**

*This is fleshy and caressing in feel, letting warm plum sauce and cassis notes roll along, lined with pretty violet and anise accents. There's a light tug of earth through the gently toasty finish, but this is pretty much all fruit and is ready to go. Drink now through 2030. 7,667 cases made.*

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