
Chateau Pichon-Longueville-Comtess de Lalande



SECOND-GROWTH Pierre de Rauzan, who was the manager of Chateau Latour from 1679-93, profited by its example and his position in-order to buy up as much of the neighboring land as he could on his own behalf. This one man laid down the foundations for today what are four second-growths. Ch. Pichon Longueville Lalande, Ch. Pichon Longueville Baron, Ch. Rauzan-Gassies & Ch. Rausan-Segla. His daughter married Jacques de Pichon, Baron de Longueville, from one of the foremost families in Bordeaux. And this single estate was called Pichon-Longueville until it was divided in 1850. One of the curiosities of Pichon is that it is the only classified growth whose vineyards straddle two appellations in any important way. As much as a third of the vineyard lies in St-Julien. At one stage the authorities insisted that the two sections be kept separate which resulted in the confusing of some labels saying AOC. Pauillac and others AOC. St-Julien. Eventually the current owner won the right to call all the wine AOC Pauillac. This Chateau produces a very high quality wine which is in line with those of the First growths. Second label: Reserve de la Comtesse Area under vines: 62ha. Av. prod : 20-25,000 cases Distr. of vines.: In one block. Grape varieties: 45% Cabernet Sauv, 35% Merlot , 12% Cabernet Franc , 8% Petit Verdot Soil: gravel with a clay subsoil Pruning: Guyot double medocaine Vines per ha.: 10,000 Av. age of vines: 30 years Av. yield per ha.: 40-50hl Harvesting: Hand picked Added yeasts: Natural. Length of maceration: 18-20days Temp. of ferm.: 28-30C Control of fermentation: temp. controlled tanks Type of vat: 1/3 stainless steel 2/3 cement Vin de presse.: 5-8% according to necessity Age of casks: 50% new each vintage (For Reserve de la Comtesse-25% new) Time in Barrels : 20 months Fining: Fresh egg whites Filtration: none Type of bottle: Frontignan Bottled at the chateau: 100% STORAGE: 5-20 Years. SERVICE TEMPERATURE: 17 C FOOD/CONSUMPTION: Basic meat and potato dishes: filet mignon, lamb filets, steaks that are sauteed or grilled and Cheeses