

Description:

Château Pichon Baron, a Second Growth estate in the 1855 Bordeaux Classification, is one of Pauillac's most revered producers. The 2010 vintage is widely regarded as one of the finest in recent decades, delivering exceptional structure, depth, and ageing potential. Produced primarily from Cabernet Sauvignon with a portion of Merlot, this wine reflects the estate's commitment to precision and power. It is a benchmark Left Bank claret, combining opulence with classic Pauillac austerity.

Tasting notes:

Concentrated aromas of blackcurrant, cedar, graphite, and tobacco leaf. The palate is dense and layered, with flavours of cassis, dark plum, pencil shavings, cocoa, and spice, all framed by firm tannins and a long, resonant finish.

Allergens: Contains sulphites.

Dish Pairing: Roast beef, venison, duck confit, grilled ribeye, truffle polenta, aged Gruyère

Talking Point:

The 2010 vintage of Pichon Baron is considered a modern classic—critically acclaimed for its balance of power and elegance and offering exceptional cellaring potential well into the 2040s and beyond.