

Ch Picque Caillou

Pessac-Leogan Blanc

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Pessac-Leognan

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Fermentation started in vats at low temperatures (15-18°C) then continued and finished in 50% new barrels and 50% 1 year old barrels made of French oak.

ALCOHOL BY VOLUME: 12.5%

AGING: Aged 8 months in barrels on fine lees.

THE STORY

Château Picque Caillou was built in 1780 in what was then the countryside outside of Bordeaux, but has now become part of the expanding city of Bordeaux. The illustrious Château Haut-Brion is just a few hundred meters away (about a 15-minute walk). In fact, it is one of the few estates, along with its neighbors Haut-Brion and Pape Clément, that have resisted urban development and preserved their exceptional terroir to produce remarkable wines. The Pessac-Léognan appellation, created in 1987, is reserved for some of the most prestigious estates in the renowned Graves region.

More recently, the estate was acquired by Laurent Marti, president of Union Bordeaux Bègles (UBB), marking a new chapter in its history, alongside the appointment of Peggy Plouhinec as the new Commercial Director.

THE ADJECTIVES

OVERALL: Brilliant color with a gold tint.

AROMAS / FLAVORS: Discreet but complex nose.

MOUTHFEEL: Supple attack ending with a smooth finish

THE SELLING POINTS

AWARDS: 93pts James Suckling, 93pts Wine Enthusiast

