

## Chateau Tour Pibran Pauillac France 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2018

**GRAPE** Cabernet Sauvignon/  
Blend

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Bordeaux/Left  
Bank

**SMALLER REGION** Médoc

**SUB REGION** Pauillac

### Rationale

France's Bordeaux is considered by most to be the epitome of great Cabernet Sauvignon-based wines. And within Bordeaux, most wine aficionados will point to Pauillac as being quintessentially Bordeaux. And why not? It is the home of three of the greatest first-growths—Chateau Latour, Chateau Mouton Rothschild, and Chateau Lafite Rothschild.

Classic Pauillac has an identifiable style: Full, rich, and characterized by textbook cassis-and-cedarwood aromas of oak-aged Cabernet Sauvignon. These wines gracefully combine elegance, power, and complexity. The notable flavors of cassis, blackberry, tobacco, cigar box, spice, earth, lead pencil, cedarwood, and wet forest aromas, in addition to firm tannins and regal bearings are what many people expect from Bordeaux.

Fun fact: Pauillac is not only the largest city in the Médoc, but it also offers easy access to the local docks, making shipping of the wines easy, especially in the days of horses and wagons. This was a factor in the fast, early development of the Pauillac appellation.

The birth of Chateau Pibran dates back to the start of the 20th century. The estate was bought in 1941 by Paul Pibran Billa. Paul Pibran Billa renamed the property, using his middle name of Pibran. From that day forward the estate was known as Chateau Pibran. It borders Mouton, Pontet-Canet and Grand Puy-Lacoste but the domination of Merlot in most of its blends make the wines more supple and earlier to drink than many of its more austere Pauillac neighbors. Chateau Tour Pibran is the second wine of the Chateau and represents great value for money.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Deep

**COLOR** Garnet

**RIM VARIATION** Pink  
Stained Tears: Medium

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** High

**TANNIN** Med+

**TEXTURE** Phenolic / Astringent

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Currant • Red Plum • Red Raspberry *Condition: Ripe, Jammy / Candied, Raisinated / Dried*

**BLUE FRUIT** Blueberry • Boysenberry *Condition: Ripe, Jammy / Candied, Raisinated / Dried*

**BLACK FRUIT** Blackberry • Black Currant / Cassis • Mulberry • Black Plum  
*Condition: Ripe, Jammy / Candied, Raisinated / Dried*

**FLORAL** Rose • Violet *Condition: Fresh, Dried*

**GREEN VEGETABLE** Dark Leafy Greens

**OTHER VEGETABLE** Mushrooms (Brown) • Rhubarb • Cola Nut

**HERBAL** Laurel / Bay Leaf • Rosemary • Tobacco Leaf • Tea Leaf / Bergamot

**OTHER SPICES** Licorice (Black) • Ginger Powder • Chinese Five Spice

**ORGANIC EARTH** Truffle / Mushrooms

**INORGANIC EARTH** Mineral / Rock • Graphite

**ANIMAL** Leather

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Baking Spice • Cedar / Cigar Box • Clove • Vanilla

**OXIDATION/NUTTINESS** Walnut