

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 Gritty / Astringent

FINISH Long

COMPLEXITY High

Aroma & Taste

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

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

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

FLORAL Rose • Violet *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Beet (Purple) • Rhubarb • Cola Nut

HERBAL Laurel / Bay Leaf • Marjoram • Tobacco Leaf • Tea Leaf / Bergamot

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

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 • Star Anise • Vanilla

OXIDATION/NUTTINESS Walnut