



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château d'Armailhac 2016, 5ème Cru Classé, Pauillac

| | |
|--------------|---------|
| Price | £70.50 |
| Code | DARM030 |

Formerly known as Château Mouton Baron Philippe this excellent property is still owned by the Rothschild family and is one to follow. This is an outstanding Pauillac. One of the star performers in 2016.

Tasting Notes:

A sturdy and powerful Pauillac, laden with ripe cassis and supported by beautifully poised tannins. There is a delicious freshness that gives poise and balance along with a touch of smoke and cedar. This muscular, dense wine is arguably one of the star performers this vintage and certainly one of the finest wines ever produced at this Château.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|--------------------------|--|
| Vinification | Aged in 40% new oak for 18 months. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2026 through to 2046 |
| Country | France |
| Region | Bordeaux |
| Area | Pauillac |
| Type | Red Wine |
| Grape Mix | 62% Cabernet Sauvignon, 28% Merlot, 8% Cabernet Franc, 2% Petit Verdot |
| Genres | Fine Wine |
| Vintage | 2016 |
| Body | Rich, bold and robust |
| Producer | Château d'Armailhac |
| Producer Overview | Formerly known as Château Mouton Baron Philippe this excellent property is still owned by the Rothschild family and is one to follow. |
| Closure Type | Cork |
| Food Matches | Château d'Armailhac is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau d'Armailhac is also good with Asian dishes, hearty fish courses like tuna, mushrooms and pasta. |