



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château d'Armailhac 2017, 5ème Cru Classé, Pauillac

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<b>Price</b>	£66.50
<b>Code</b>	DARM035

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.

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### Tasting Notes:

A very impressive Armailhac this vintage. The proportion of Cabernet Sauvignon is 68%, one of the highest ever. The result is a very classic, structured wine. A smouldering bouquet, intense and powerful with oodles of sweet cassis fruit, the tannins are ripe and impressive and notes of pencil lead and cedar give a very aristocratic mouthfeel.

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Specification	
<b>Vinification</b>	Aged in 40% new oak for 18 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025 through to 2036
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	68% Cabernet Sauvignon, 22% Merlot, 7% Cabernet Franc, 3% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2017
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château d'Armailhac
<b>Producer Overview</b>	Formerly known as Château Mouton Baron Philippe this excellent property is still owned by the Rothschild family and is one to follow.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	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.