



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Château Grand-Puy-Lacoste 2017, 5ème Cru, Pauillac

---

**Price** £115.00  
**Code** GRAN150

Owned by the Borie family, this 45-hectare property has a reputation for producing excellent, full-bodied wine that consistently gives real value. A classic Pauillac.

---

### Tasting Notes:

A precise, fresh and aromatic bouquet. Aged in 75% new oak, this vintage has produced a classic, stylish and masculine GPL. Very appealing, with overt and fresh blackcurrant fruits, tobacco and cedar with a streak of minerality. A fine claret that will offer exceptionally good drinking in the years to come.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	Vinification is carried out in temperature controlled, stainless steel tanks. The wine is then aged in 35% new oak barrels.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025 through to 2037
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	80% Cabernet Sauvignon, 20% Merlot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2017
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Grand-Puy-Lacoste
<b>Producer Overview</b>	The history of Grand-Puy-Lacoste is fascinating in many ways. It is a family saga going back to the 16th century.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Château Grand Puy Lacoste is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Château Grand Puy Lacoste is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms and pasta.