



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Grand-Puy-Lacoste 2018, 5ème Cru, Pauillac

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**Price** £115.00  
**Code** GRAN160

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.

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### Tasting Notes:

A delicious ripe, sweet claret, the core of concentrated black fruits is encased by a tightening band of tannins that give an almost brooding and powerful edge to the fruit. There is a lovely mineral character from the heavy limestone soil; this is a great wine – fresh and very moreish with a long and lingering finish, lingering with forest floor and notes of cedar.

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Specification	
<b>Vinification</b>	Vinification is carried out in temperature controlled, stainless steel tanks. The wine is then aged in 75% new oak barrels.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2028 through to 2043
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	78% Cabernet Sauvignon, 22% Merlot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2018
<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.