



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Grand-Puy-Lacoste 2023, 5ème Cru, Pauillac 6 x 75cl

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<b>Price</b>	£273.00
<b>Code</b>	GRAN215

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



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### Tasting Notes:

This top Pauillac property has performed very well in 2023. The 23% Merlot shows an uplifted, forward nose of rich mocha fruit and hint of cassis, plum and raspberry. The palate is charming, beautifully refined and elegant, layers of vibrant red and black fruits, pencil, black olive, sweet vanilla oak and some jam. The tannins are soft at first, then tighten considerably on the finish. Fresh throughout.

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Specification	
<b>Vinification</b>	Harvest dates: 11th September - 28th September. A yield of 48hl/ha. Vinification is carried out in temperature controlled, stainless steel tanks. The wine is then aged in 75% new oak barrels for 14-16 months. Alc 13.2%
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2033 through to 2045
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	77% Cabernet Sauvignon, 23% Merlot
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<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.