



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Lalande-Borie 2017, Saint-Julien

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| Price | £39.99 |
| Code | LALA025 |

Situated to the west of Ducru Beaucaillou on a single plot of 25ha, surrounded by well-known Crus Classés, this property beautifully expresses the qualities of St Julien – finesse, power, elegance and richness.

Tasting Notes:

Owned by the Borie family this wine is made by the same team as Ducru Beaucaillou and offers tremendous value. A single plot of 25ha surrounded by well-known Crus Classés this property produces a beautifully expressive wine showing all the great qualities of St Julien. The vineyards were badly hit by the frost, losing 50% of the grapes. Nevertheless, this is a wine with bags of finesse, tightly knit with blackcurrant fruits and a little cocoa. A very charming claret.





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| Specification | |
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| Vinification | To produce the wine of Château Lalande Borie, the wine is vinified in temperature controlled, stainless steel vats. Malolactic fermentation takes place in tank. The wine is then aged in an average of 30% new, French oak barrels for 12 months before bottling. On average, the production is close to 12,000 cases of wine per year at Château Lalande Borie. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2024 through to 2032 |
| Country | France |
| Region | Bordeaux |
| Area | Saint-Julien |
| Type | Red Wine |
| Grape Mix | 66% Merlot, 34% Cabernet Sauvignon |
| Vintage | 2017 |
| Body | Rich, bold and robust |
| Producer | Château Lalande-Borie |
| Producer Overview | Part of the Ducru-Beaucaillou empire, Chateau Lalande-Borie is a 38 hectare property in the western part of Saint-Julien, with vineyards touching Chateau Lagrange, Chateau Gruaud-Larose and Chateau Talbot. The Bories' late father bought and planted this land in the 1970s, the vines being now over 40 years old. |
| Closure Type | Cork |
| Food Matches | Delicious with rare roast beef with seasonal vegetables and yorkshire pudding. |