



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Pichon Longueville Comtesse de Lalande 2021, 2ème Grand, Pauillac

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<b>Price</b>	£222.00
<b>Code</b>	PICH150

This is one of the great Châteaux of Bordeaux and is rightly one of the most sought after Second Growths, with a reputation for producing wines that are typically Pauillac.

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### **Tasting Notes:**

Situated in the very south of Pauillac, this was one of the stars of the appellation and arguably the whole 2021 vintage. The ripe, well hewn and focused nose is immediate, smoky, richly sweet and concentrated. The palate is succulent, dense and layered with ripe black fruits, sweet oak, liquorice and coffee, whilst the muscular tannins are kept in check by the thick fruit, the acidity, fresh and concise, adds a perfect foil and energises the wine throughout.

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Specification	
<b>Vinification</b>	A mere 15hl/ha yield, the individual parcels are vinified separately. 12% press wine is included in the final blend. Aged in 60% new oak barrels for 18 months.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2029 through to 2045
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	88% Cabernet Sauvignon, 10% Cabernet Franc, 2% Merlot
<b>Genres</b>	Biodynamic, Fine Wine, Organic
<b>Vintage</b>	2021
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Pichon-Longueville Comtesse de Lalande
<b>Producer Overview</b>	The Pichon Longueville estate goes back to 1688-1689. In 1850, Virginie de Pichon Longueville, Countess de Lalande, and her two sisters inherited three-fifths of the vineyard from their father.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Château Pichon Baron is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.