



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Pichon Longueville Comtesse de Lalande 2023, 2ème Grand, Pauillac 6 x 75cl

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<b>Price</b>	£660.00
<b>Code</b>	PICH170

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:

This is one of the stars of the vintage - refined, classic and complex. The palate is rich and muscular, showing layers of bitter dark chocolate, cherry, cassis and vanilla. Spice aplenty, integrated with rigid tannins, concentrated yet with a lovely elegance and poise. Fresh acidity supports throughout.

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Specification	
<b>Vinification</b>	Harvest dates: 6th September - 29th September. A yield of 41ha/ha, the individual parcels are vinified separately. 14.7% press wine is included in the final blend. Aged in 60% new oak barrels for 18 months. Alc 13%.
<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>	80% Cabernet Sauvignon, 17% Merlot, 3% Cabernet Franc
<b>Genres</b>	Biodynamic, En Primeur, Fine Wine, Organic
<b>Vintage</b>	2023
<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.