



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	
Vinification	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%.
Size	6 x 75cl
Drinking Window	Drink from 2033 through to 2045
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	80% Cabernet Sauvignon, 17% Merlot, 3% Cabernet Franc
Genres	Biodynamic, En Primeur, Fine Wine, Organic
Vintage	2023
Body	Rich, bold and robust
Producer	Château Pichon-Longueville Comtesse de Lalande
Producer Overview	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.
Closure Type	Cork
Food Matches	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.