



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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

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| Price | £660.00 |
| Code | 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.

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. |