HOUSE OF TOWNEND

Château Clément-Pichon 2016, Haut-Médoc

Price	£32.50
Code	CLEM010

Situated in Parempuyre in the southern Medoc, this 25 ha property dates back to the 14th century. Now in the ownership Clément Fayat, who also owns Château La Dominique in St Emilion, considerable investment has been made and the quality of wine produced is exceptional.

Tasting Notes:

A very impressive, overt bouquet with dark fruits and a touch of stewed plum. The palate is soft and linear with a well defined structure. Rich in creamy black fruits with an emphasis on cassis and cedar, the tannins are firm and there is a refreshing balance. The finish is long and lingering, round and stylish. What great value this is!



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Specification	
Vinification	Thermo-regulated stain thermo-regulated stainless steel vats allows a partial vinification, the aging then takes place in oak barrels, half new, for 12 months.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2030
Country	France
Region	Bordeaux
Area	Haut-Médoc
Type	Red Wine
Grape Mix	85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc
Genres	Fine Wine
Vintage	2016
Body	Rich, bold and robust
Producer	Château Clément-Pichon
Producer Overview	One of the most beautiful châteaux in the Medoc. Situated in Parempuyre in the southern Medoc, this 25 ha property dates back to the 14th century. Between 1601 and 1880, the Château was owned by the Pichon family. Now in the ownership Clément Fayat, who also owns Château La Dominique in St Emilion, considerable investment has been made and the quality of wine produced is exceptional.
Closure Type	Cork
Food Matches	Delicious with rare roast beef with seasonal vegetables and yorkshire pudding.
Press Comments	Decanter, June 2024, 20 Top Cru Bourgeois Buys, 92 points: “Plenty of plump, dark fruit on the palate with lovely purity, driving acidity and structure from the well-judged oak and fruit tannin. Blend based on 85% Merlot, only 30% aged in barrels, 64% new, for 12 months. Softly fruited; those wanting pencil lead character should look elsewhere, but many will enjoy this fleshy, ripe style.”