



HOUSE OF TOWNEND

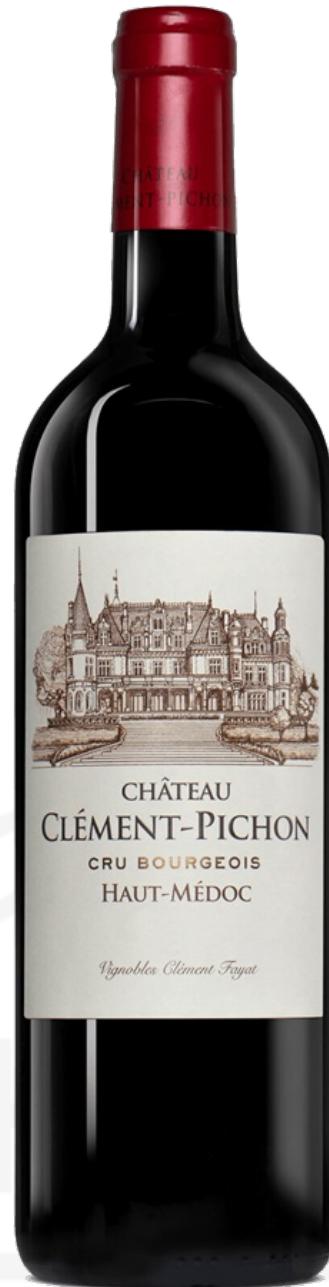
Château Clément-Pichon 2020, Haut-Médoc

Price £32.49
Code CLEM005

Situated in Parempuyre in the southern Medoc, this 25 ha property dates back to the 14th century. Now in the ownership of 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 fantastic weekday claret!.... and absolute steal at the price. Exhibiting a richness and balance of tannins, oak and sweetly ripened fruits, rounded, elegant and intense without losing its lush open character. Spice abounds, laced with vanilla and touch of graphite and minerality. Balanced, long. A classed growth in all but price.





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| Specification | |
|--------------------------|--|
| Vinification | Aged for 12 months in 40% in barrels of which 57% in new barrels. The remaining 60% in stainless steel vats. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2025 through to 2032 |
| Country | France |
| Region | Bordeaux |
| Area | Haut-Médoc |
| Type | Red Wine |
| Grape Mix | 70% Merlot, 25% Cabernet Sauvignon, 5% Cabernet Franc Cabernet Franc |
| Genres | Fine Wine |
| Vintage | 2020 |
| 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. |