



## HOUSE OF TOWNEND

### Château d'Armailhac 2021, 5ème Cru Classé, Pauillac

**Price** £62.00  
**Code** DARM065

Formerly known as Château Mouton Baron Philippe this excellent property is still owned by the Rothschild family and is one to follow. This is an outstanding Pauillac.

#### Tasting Notes:

d'Armailhac has produced a solid and finely-tuned 2021, exhibiting the freshness and red fruits so typical of the cooler vintage. The underlying sweetness of ripe red fruits, balanced by a streak of menthol, (a signature of the heavy limestone soil seen in the vineyards), combine with a fresh, medium to light acidity and bright focused fruit. The tannins are supportive, and the oak adds a touch of sweetness and spice.





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Specification	
<b>Vinification</b>	Aged in 50% new oak barrels and 50% 1 year barrels for 18 months.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026 through to 2035
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	63% Cabernet Sauvignon, 22% Merlot, 13% Cabernet Franc, 2% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2021
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château d'Armailhac
<b>Producer Overview</b>	Formerly known as Château Mouton Baron Philippe this excellent property is still owned by the Rothschild family and is one to follow.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Château d'Armailhac is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau d'Armailhac is also good with Asian dishes, hearty fish courses like tuna, mushrooms and pasta.