



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château d'Armailhac 2022, 5ème Cru Classé, Pauillac 6 x 75cl

Price	£242.00
Code	DARM070

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:

Sweet edged, powerfully forward in the glass, dark in colour. The palate is densely packed, concentrated with coffee, roasted blackcurrant, jam and spice notes, a distinct smokey note adds interest and a savory element to the palate. The tannins are concentrated, almost unyielding and layered, each layer of tannin supported by acidity that streaks through it, splicing the sweet fruit and vanilla oak like a rapier. This is a purposeful and muscular claret, that will soften over the next 10+ years.





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Specification	
Vinification	Aged in 50% new oak barrels and 50% 1 year barrels for 18 months.
Size	6 x 75cl
Drinking Window	Drink from 2030 through to 2040
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	60% Cabernet Sauvignon, 22% Merlot, 16% Cabernet Franc, 2% Petit Verdot
Genres	En Primeur, Fine Wine
Vintage	2022
Body	Rich, bold and robust
Producer	Château d'Armailhac
Producer Overview	Formerly known as Château Mouton Baron Philippe this excellent property is still owned by the Rothschild family and is one to follow.
Closure Type	Cork
Food Matches	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.