



## HOUSE OF TOWNEND

### Château Grand-Puy-Lacoste 2016, 5ème Cru, Pauillac

**Price** £99.00  
**Code** LAC0001

Owned by the Borie family, this 45-hectare property has a reputation for producing excellent, full-bodied wine that consistently gives real value. A classic Pauillac.

#### Tasting Notes:

This is a very well defined, classic claret and is once again a château to follow, as it always gives some good value even at today's heady prices. A green pepper bouquet with overtones of cedar and tobacco. The palate is tight and well defined, with concentrated cassis fruit and finely poised tannins. A wine of great finesse.





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Specification	
<b>Vinification</b>	Aged in 75% new oak.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026 through to 2045
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	79% Cabernet Sauvignon, 21% Merlot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2016
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Grand-Puy-Lacoste
<b>Producer Overview</b>	The history of Grand-Puy-Lacoste is fascinating in many ways. It is a family saga going back to the 16th century.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Château Grand Puy Lacoste is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Château Grand Puy Lacoste is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms and pasta.