



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Grand-Puy-Lacoste 2019, 5ème Cru, Pauillac

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| Price | £84.99 |
| Code | GRAN170 |

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:

A yield of 41hl/ha and ageing in 75% new French oak barrels. A firm and masculine claret, very focused and serious, there is great palate complexity with cassis, liquorice and dark chocolate characters. The tannins are poised and support extremely well. This is a classic Pauillac.





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| Specification | |
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| Vinification | Vinification is carried out in temperature controlled, stainless steel tanks. The wine is then aged in 75% new oak barrels for 18 months |
| ABV | 14.5% |
| Size | 75cl |
| Drinking Window | Drink from 2029 through to 2044 |
| Country | France |
| Region | Bordeaux |
| Area | Pauillac |
| Type | Red Wine |
| Grape Mix | 83% Cabernet Sauvignon, 17% Merlot |
| Genres | Fine Wine |
| Vintage | 2019 |
| Body | Rich, bold and robust |
| Producer | Château Grand-Puy-Lacoste |
| Producer Overview | The history of Grand-Puy-Lacoste is fascinating in many ways. It is a family saga going back to the 16th century. |
| Closure Type | Cork |
| Food Matches | 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. |