HOUSE OF TOWNEND

Château Grand-Puy-Lacoste 2021, 5ème Cru, Pauillac

Price	£89.99
Code	GRAN195

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

Tasting Notes:

This got our vote as one of the stars of Pauillac in 2021. The 85% Cabernet Sauvignon and 15% Merlot shows rich dark red and black fruits with a lovely appealing underlying sweetness. The palate is elegant, quite powerful and has real sinew and muscular tannins which encase the sweet fruit and bright freshness A concentrated, almost raisined bouquet showing real power and intensity. The palate is firm and structured, a powerful Cabernet dominated Pauillac with an inky intensity, ripe cassis fruits and impressive tannin structure. It is perfectly balanced and is certainly one of Pauillac's top performers in 2021 – John Townend



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Specification	
Vinification	Harvest 24th September - 8th October. A yield of 40hl/ha. Vinification is carried out in temperature controlled, stainless steel tanks. The wine is then aged in 75% new oak barrels for 16-18 months.
ABV	12.5%
Size	75cl
Drinking Window	Drink from 2028 through to 2040
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	85% Cabernet Sauvignon, 15% Merlot
Genres	Fine Wine
Vintage	2021
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.