



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Grand-Puy-Lacoste 2022, 5ème Cru, Pauillac

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<b>Price</b>	£105.00
<b>Code</b>	GRAN205

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

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### Tasting Notes:

Whiffs of fresh blackcurrant aromas, intense, polished and full of energy. A beautifully crafted Pauillac with a multi-layered fruit structure showing cassis and blueberry, pencil shavings and rolled tobacco supported by a finely tuned tannin structure. GPL '22 is suave and oozing finesse!

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Specification	
<b>Vinification</b>	Harvest 7th - 23rd September. A yield of 38hl/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.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2032 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>	2022
<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.