HOUSE OF TOWNEND

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

Price	£105.00
Code	GRAN205

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:

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	
Vinification	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.
ABV	14%
Size	75cl
Drinking Window	Drink from 2032 through to 2045
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	79% Cabernet Sauvignon, 21% Merlot
Genres	Fine Wine
Vintage	2022
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.