HOUSE OF TOWNEND

Château L'Enclos 2020

Price	£40.49
Code	ENCL001

Elegant and with fine tannins this is a wine with plenty of expressive, ripe red fruits, savoury notes and spice. Nicely polished wine which is effortlessly delicious drinking.

Tasting Notes:

The Chateau L'Enclos 2020 is bright, juicy and structured with finesse as well as richness on the palate. With concentrated blackberry, cherry and liquorice aromas on the nose, the palate is medium-bodied and charming with soft, silky tannins. This wine will age wonderfully over the next decade or so.



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Specification	
Vinification	2020 was a very attractive right bank vintage. The wine was matured for 16 - 18 months in large 500 litre 40% new French oak barrels. They have avoided using traditional Bordeaux size of 225 litre, with the aim of reducing the oak presence in the finished article.
ABV	14.5%
Size	75cl
Drinking Window	Dink now through to 2035
Country	France
Region	Bordeaux
Area	Pomerol
Type	Red Wine
Grape Mix	Malbec, Merlot, Cabernet Franc
Genres	Fine Wine, Organic
Vintage	2020
Body	Rich, bold and robust
Producer	Château L'Enclose
Producer Overview	Château L'Enclos has a history dating back to the 19th century. The estate was previously known as Au Grand Moulinet, (Moulinet is the name of the neighbouring village) before it became L'Enclos Pomerol, which eventually morphed into L'Enclos Pomerol. The château was constructed in 1898 by Pierre Larroucaud, the owner of the property at the time. Descendants of the Larroucaud family continued to own and manage the Pomerol estate of Château L'Enclos until 2006, when it was purchased by the American owners, Stephen Adams and Denise Adam who own other Bordeaux properties and a Napa Valley estate on Howell Mountain. The 9.5 hectare vineyard of Château L'Enclos is planted to Merlot and Cabernet France. The Malbec was removed from the vineyard in 2018. **Read more online**
Closure Type	Cork
Food Matches	Drink with roasted red meat or chicken with mushroom/ truffles; the earthy notes will compliment very well. Or for a lighter pairing try with Ahi tuna or salmon.