



Wijnfiche

Reserve Pichon Comtesse de Lalande | Pauillac France (PAUILLAC) – 2017

Domain

Ch. Pichon Longueville

Château Pichon-Longueville Comtesse de Lalande is one of the most prestigious houses in the Pauillac appellation. The historical roots of this house date back to 1869. In 1925 the domain was purchased by the father and uncle of the current owner Madame de Lencquesaing, who inherited the domain in 1978. The vineyards of this house are right next to a large and well-known neighbor, in particular Château Latour (Saint-Julien). Château Pichon-Longueville Comtesse de Lalande produces very special and charming wines. This is largely due to the microclimate, warm summers interspersed with mild winters.

Vinification

The harvest which began on September 7th was halted by a rainy period between the picking of the Merlot and the Cabernet. The weather improvement which followed allowed the Cabernet to ripen fully until the start of October. Aging for 12 months in oak barrels (of which 40% are new).

Taste

A well-balanced wine: notes of liquorice and fruits (blackcurrant, strawberry, black cherry) on the nose. The same in the mouth, very expressive and full of flavor; blackberry, raspberry, also tobacco and cedar. A fullbodied wine, long, intense and velvety tannins. A desirable pleasure to finish.

Food pairing

Roast beef | Lambscarré | Poultry

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (60%), Merlot (36%), Cabernet Franc (2%), Petit Verdot (2%)

Storage (years): + 7-10

Serving temperature: 15-18° C

Taste profile: Complex with firm tannins

