

**Reserve de la Comtesse de Lalande |
Pauillac
France (PAUILLAC) — 2016**

Vinification

The optimal maturity of each parcel was achieved during harvest between the September 20 and October 20. Ageing for 12 months in oak (40% new).

Taste

What a vintage! A complex nose with lots of present aromas. Intense floral notes of rose and violet as well as wild basil and rosemary. A lovely complex, savory, rounded palate. Flavors of strawberry, morello cherry and white tobacco. Fine and well-tuned, long and unctuous; well-structured, well-balanced and intense.

Food pairing

Roast beef | Lamb carré | Poultry

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (54%), Merlot (37%), Petit Verdot (5%), Cabernet Franc (4%)

Storage (years): > 10

Serving temperature: 15-18° C

