Wijnfiche

Château Armailhac - 5e G.C.C. | Pauillac
France (PAUILLAC) — 2018

Domain

Ch. Armailhac

Since 1933, when Baron Philippe finally took full ownership, the history of Château d'Armailhac has been inseparable from that of Château Mouton Rothschild. Its vast outbuildings house the technical and agricultural equipment needed to farm the two estates' vineyards. The house, a fine though incomplete white stone building in which the steward of the estates lived from 1947 to 1966, is not now used for residential purposes. The Château d'Armailhac vineyard is made up of three groups of parcels, the Plateau des Levantines et de l'Obélisque, the Plateau de Pibran and the Croupe de Béhéré.

Taste

The wine has a deep colour with a garnet hue. The rich, packed nose opens on aromas of blackberry and marzipan. With airing, the initial fruit is complemented by an array of spice and dark chocolate notes. The powerful and well-structured attack reveals peppery and slightly minty flavours, leading into a mid-palate underpinned by elegant and dense tannins on roasted coffee-bean and liquorice notes. A long and smooth finish rounds off a remarkably harmonious wine.

Food pairing

Lamb - ragout | Leg of lamb | Mutton cutlets

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (55%), Merlot (30%), Petit Verdot (5%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C

