

**Château Armailhac – 5e G.C.C. |  
Pauillac  
France (PAUILLAC) – 2017**

**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 is a garnet red with a crimson hue. The highly expressive nose is remarkable for its intense and radiant aromas of red fruit mixed with notes of roasted coffee and marzipan. The spacious and powerful attack reveals a well-rounded, silky tannic structure, giving an impression of richness and volume, underlined by a generous and varied range of flavours such as cherry, vanilla and liquorice. The long finish is supported by hints of chocolate.

**Food pairing**

Lamb - ragout, Leg of lamb, Mutton cutlets

**General information**

Type: Red wine

Grape varieties: Cabernet Franc (7%), Merlot (22%), Cabernet Sauvignon (68%), Petit Verdot (3%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16° - 18°

