Wijnfiche

Château Pichon Longueville Comtesse de Lalande - G.C.C. | 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 Grand Vin of Château Pichon Longueville Comtesse de Lalande is aged 18 months in oak barrels; a little more than half are brand new; the other half are second-fill barrels. The barrels have a medium toast, which enhances their aromas. A harmonious balance of oak and wine is always sought. Racking takes place every three months up to the bottling. Traditional fining with egg whites is still carried out to clarify the wine.

Taste

Well-balanced and elegant, fleshy and structured, complex and extremely rounded; a fine Pauillac according to Pichon Comtesse, expressing notes of blackberries, raspberry, a touch of granite and cedar. On the palate, extremely well-integrated tannins and an exceptional smoothness.

Food pairing

Meat - red | Poultry - roasted pigeon | Roast beef | Lambscarré | Cheese - Brie, molten | Ravioli - with mushrooms and truffle

General information

Type: Red wine

Grape varieties: Merlot, Cabernet Sauvignon, Petit Verdot

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

