



Wijnfiche

# **Reserve Pichon Comtesse de Lalande | Pauillac France (PAUILLAC) – 2018**

## **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**

From September 13th to October 11th, the harvest was carried out in excellent conditions and each parcel was picked at optimum ripeness. Aging for 12 months in oak barrels (of which 40% are new).

## **Taste**

An enticing nose of blackberry and cedar, with spicy notes of pepper and fresh mint. Delicious on the palate, exhaling raspberry aromas. Equally supple and dense, with pure, fresh fruits. Savoury and with a evolving elegance and long length, thanks to well-integrated tannins.

## **Food pairing**

Roast beef | Lambscarré | Poultry

## **General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (53%), Merlot (42%), Petit Verdot (4%), Cabernet Franc (1%)

Storage (years): > 10

Serving temperature: 15-18° C

Taste profile: Complex with firm tannins