

Reserve Pichon Comtesse de Lalande | Pauillac France (PAUILLAC) — 2019

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

Slow ripening, with dry, very sunny conditions and cool nights allowed the harvest to start on September 16th in a very healthy vineyard (harvest ended on October 8th). Aging for 12 months in oak barrels (of which 40% are new).

Taste

The nose fluctuates between Pauillac sap (cedar, graphite), fruit (ripe strawberry) and flowers (lily of the valley, lilac). Raising expectations of a rich and juicy palate. Unsurprisingly, we find the same impressions in the mouth. Long and sappy, the wine is velvety, held taut by a lovely acidity and driven by an almost physical sensation of tannin. The red fruits (strawberry, cherry) are combined with sandalwood and cedar, a confirmation of the Pauillac terroir.

Food pairing

Roast beef | Lambscarré | Poultry

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (51%), Merlot (46%), Cabernet Franc (3%)

Storage (years): > 10

Serving temperature: 15-18° C

Taste profile: Complex with firm tannins