



Wijnfiche

**Château Armailhac - 5e G.C.C. |  
Pauillac  
France (PAUILLAC) – 2019**

**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.

**Vinification**

Harvest from September 19th to October 9th.

**Taste**

The wine is a deep, garnet-hued red. The nose exudes intense black fruit aromas enhanced by notes of vanilla, pepper and mild spice. From a structured and sappy attack, the mid-palate reveals a creamy, satin-smooth body on black fruit and chocolate flavours. Perfectly integrated, smooth and well-rounded tannins linger on a pleasant touch of fruit. Floral and liquorice notes usher in a long and elegant finish.

**Food pairing**

Lamb - chops | Leg of lamb | BBQ - ribs

## General information

Type: Red wine

Grape varieties: Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

