

CHÂTEAU PICHON LONGUEVILLE Comtesse de Lalande Pauillac Grand Cru Classé AOC

www.pichon-comtesse.com



VARIETALS	71% Cabernet Sauvignon, 23% Merlot, 5% Cabernet Franc, 1% Petit Verdot
VINTAGE	2018
REGION	Pauillac, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Intense ruby red color.
NOSE	The olfactory profile is particularly striking for the mineral hints of graphite, charcoal, immediately accompanied by aromas of dehydrated blueberries, tobacco and mint.
PALATE	The palate offers delicious fruity sensations, evolving with indulgence. Precise, of great finesse and balanced, the palate displays an elegant tannic structure with tight-grained tannins. With tenderness and generosity, the finish extends with amazing persistence.
AGEING	Aging for 18 months in oak barrels (50% of which are new).
PAIRING	Ideal in combination with braised meats, pork cheek in red wine and stewed game.
RATINGS	98pts Wine Spectator 98pts WINEENTHUSIAST 98pts Decanter
ORDER CODE	FR0787

