HOUSE OF TOWNEND

Château Cissac 2016, Haut-Médoc, Double Magnum

Price	£145.00
Code	CISS150

This is a great Cissac, produced from lower-than-average yields (just 40hl/ha), showing excellent concentration and ripe cassis flavours. Presented in an impressive 300cl double magnum, it's a wonderfully enjoyable drinking claret, perfect for sharing at celebrations or laying down for a special occasion.

Tasting Notes:

"Neal Martin 91/100 The 2016 Cissac has a clean and pure bouquet with blackberry, boysenberry and cedar aromas that blossom in the glass. The palate is medium-bodied with supple tannin, a fine bead of acidity, quite precise with a focused, quite vibrant and persistent finish that is very satisfying. "

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Specification	
Vinification	The use of both stainless steel and wooden vats has brought out the best of the winemaking processes for each parcel. ELEVAGE: 16 -18 months, 30% new wood. PRODUCTION FOR THE VINTAGE: 230,000 bottles
ABV	13%
Size	300cl
Drinking Window	Drink from now through to 2035
Country	France
Region	Bordeaux
Area	Haut-Médoc
Type	Red Wine
Grape Mix	58% Cabernet Sauvignon, 35% Merlot, 7% Petit Verdot
Genres	Fine Wine
Vintage	2016
Body	Rich, bold and robust
Producer	Château Cissac
Producer Overview	Cissac is a Cru Bourgeois, located in the appellation of Haut-Médoc.
Closure Type	Cork
Food Matches	Delicious with rare roast beef with seasonal vegetables and yorkshire pudding.
Press Comments	Wlne Enthusiast 92–94. "This impressive, ripe wine is full of tannins and generous black fruits. Its structure and concentration both promise a long term future, with the weight coming from full bodied fruitiness. It will be ready to drink after 2025."