



# HOUSE OF TOWNEND

---

## Château d'Armailhac 2018, 5ème Cru Classé, Pauillac

---

<b>Price</b>	£65.00
<b>Code</b>	DARM040

Formerly known as Château Mouton Baron Philippe this excellent property is still owned by the Rothschild family and is one to follow. This is an outstanding Pauillac.

---

### Tasting Notes:

Aged in 50% new oak this is a big, spicy, almost decadent and luxurious claret, forward in style, with rich black fruits, almost Black forest gateau, kirsch, cassis and cherry, layered with notes of smoked meat, coffee and graphite. Oak is evident, yet supports the sweet fruit well.

---





# HOUSE OF TOWNEND

Specification	
<b>Vinification</b>	Aged in 50% new oak for 18 months.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026 through to 2038
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	55% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, 5% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2018
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château d'Armailhac
<b>Producer Overview</b>	Formerly known as Château Mouton Baron Philippe this excellent property is still owned by the Rothschild family and is one to follow.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Château d'Armailhac is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau d'Armailhac is also good with Asian dishes, hearty fish courses like tuna, mushrooms and pasta.