



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Grand-Puy-Lacoste 2017, 5ème Cru, Pauillac

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<b>Price</b>	£115.00
<b>Code</b>	GRAN150

Owned by the Borie family, this 45-hectare property has a reputation for producing excellent, full-bodied wine that consistently gives real value. A classic Pauillac.

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### Tasting Notes:

A precise, fresh and aromatic bouquet. Aged in 75% new oak, this vintage has produced a classic, stylish and masculine GPL. Very appealing, with overt and fresh blackcurrant fruits, tobacco and cedar with a streak of minerality. A fine claret that will offer exceptionally good drinking in the years to come.

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Specification	
Vinification	Vinification is carried out in temperature controlled, stainless steel tanks. The wine is then aged in 35% new oak barrels.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2025 through to 2037
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	80% Cabernet Sauvignon, 20% Merlot
Genres	Fine Wine
Vintage	2017
Body	Rich, bold and robust
Producer	Château Grand-Puy-Lacoste
Producer Overview	The history of Grand-Puy-Lacoste is fascinating in many ways. It is a family saga going back to the 16th century.
Closure Type	Cork
Food Matches	Château Grand Puy Lacoste is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Château Grand Puy Lacoste is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms and pasta.