
2013 Réserve de La Comtesse

Producer Information

The estate was founded in 1689 by Pierre de Mazure de Rauzan and the vineyard acquired its name a few years later when his daughter Thérèse received it as part of her dowry on her marriage to Jacques de Pichon Longueville, the first President of the Parliament of Bordeaux. It was divided upon the death of Baron Joseph in 1850 between his five children. However, only two of his children finally inherited the vineyards; Raoul and Virginie. Virginie married Count Henri de Lalande, giving her the title, and took over control of the domain. Her passion and the quality of her management made her a strong personality in the Médoc and she very much left her mark on the domain. In the 1855 classification Château Pichon Longueville Comtesse de Lalande acquired the status of Second Cru Classé.



Vineyards

The 75 hectares (185 acres) of this vineyard border the property of Château Latour and stretch south of Pauillac towards the Commune of St Julien, from whence it gets its extraordinary charm. The exceptional character of the wines produced here, are distinguished by their elegance and finesse. The average age of the vines is 35 years, the sub-soils are made up of deep layers of gravel, and the top soils are ploughed. All these factors work in favour of the terroir and the production of high quality wines. In these conditions the water constraints created by drought can generate higher wine quality, as long as the vine doesn't suffer stress.

Winemaking

The temperatures were carefully regulated during the fermentation and the maceration to obtain an aromatic and silky expression of the vintage. Overall, the alcohol-tannin-acid balance was excellent. Malolactic fermentation was minimal due to low temperatures. Maceration: 18 to 24 days.

2013 Reviews

"A perfumed wine, this is full of black fruits that are shot through with acidity. It is bright, soft and only hinting at tannins. This second wine of Château Pichon Longueville Comtesse de Lalande will develop quickly and become an attractive, fruity wine from 2018."

-91pts, *Wine Spectator*

Tasting Note

Ruby in colour. Floral, roses, crushed raspberries with a touch of liquorice are the aromas given out by this full-bodied wine. The impression in the mouth is gourmand, juicy, a bowl of summer fruits all way through the tasting.

Food Pairing

Lamb, red meats, cheese, truffle and chocolate

Serving Suggestion

Serve at room temperature

Region	AOC Pauillac, Bordeaux
Grape Varieties	76% Cabernet Sauvignon 10% Petit Verdot 8% Cabernet Franc 6% Merlot
Closure	Natural cork
Alcohol	13%

