



Tuesday Tasting Wine tasting dinner

Tuesday
13
OCTOBER



20H00 To 23H 00 | 350,00 € per person/



Resulting from the division of **Pichon-Longueville** in 1850, "Pichon Lalande" extends over a vineyard of 85 hectares with a richness drawn from a soil of Garonne gravel on clay. With eleven hectares of vines overflowing into the commune of Saint-Julien, and a grape variety that leaves a lot of room for Merlot in a region where Cabernet Sauvignon is widely favoured, the château is an exception within the Pauillac appellation.

Since 2007, the **Rouzaud family**, owners of the Louis Roederer champagne house, has taken the destiny of **Pichon Lalande** in hand with the ambition to maintain it at a very high level of quality and prestige. Under the impetus of **Nicolas Glumineau**, appointed Managing Director in 2012, the château is gradually regaining the "super second" status it acquired in the 1980s thanks to a series of legendary vintages: 1982, 1986 and 1989. These are the ultimate references that each vintage must come as close as possible to.

La réserve de la Comtesse, 2eme vin du Château Pichon L. Comtesse de Lalande - 2010

Château Pichon L. Comtesse de Lalande, 2^{ème} Cru classé, Pauillac - 2010

Fillet of red mullet barbet

just seared, fresh fig tartar, old balsamic and fermented red cabbage

Château Pichon L. Comtesse de Lalande, 2^{ème} Cru classé, Pauillac - 2003

Declination around thebeet: roasts deglazed with raspberry vinegar, smoked in siphon and uncooked

Château Pichon L. Comtesse de Lalande, 2^{ème} Cru classé, Pauillac - 1996, servi en magnum

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**Château Pichon L. Comtesse de Lalande, 2^{ème} Cru classé,
Pauillac - 1995, servi en magnum**

False Filets of Matured Charolais beef and black ham from Bigorre, spicy quince condiment, iced carrots and spinach

**Château Pichon L. Comtesse de Lalande, 2^{ème} Cru classé,
Pauillac - 1988**

**Château Pichon L. Comtesse de Lalande, 2^{ème} Cru classé,
Pauillac - 1982**

Porcini mushrooms raw and marinated, matured county of the house Antony

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LEGRAND FILLES ET FILS - 1, rue de la Banque 75002 Paris - Tél : +33 1 42 60 07 12 Fax : +33 1 42 61 25 51 info@caves-legrand.com