



# Château Grand-Puy-Lacoste 1998

## Blend

70% Cabernet Sauvignon - 30% Merlot

## Tasting note

The 1998 Grand Puy Lacoste has a bright ruby red color.

On the nose, there is a wide range of aromas, predominantly blackcurrant and mixed spices.

It is very generous on the palate; depth of flavor and evident breeding are combined with fine tannins and good fruit.

This wine shows great balance and style, it has considerable charm now and will give real pleasure for many years to come.



### Total surface area of the estate

90 hectares around the Château

### Vineyard in production

55 hectares in one block around the Château

### Average age of the vineyard

38 years

### Terroir

Very deep coarse gravel

### Vineyard grape varieties

75% Cabernet Sauvignon - 20% Merlot - 5% Cabernet Franc

### Planting density

10 000 vines/hectares

### Grafting

Riparia gloire & 101.14

### Vineyard management

Mechanical ploughing of the soil Viticulture practices: Spraying kept to the absolute effective minimum

### Harvest

Exclusively hand picked

### Grape sorting

Two successive selections before and after the de-stemming process

### Vinification

A long period of maceration (about 3 weeks)

### Aging

In French oak barrels (50% new barrels each vintage) for between 16 to 18 months depending on the vintage.

### Owner

M. François-Xavier BORIE

### Cellar Master

M. Philippe GOUZE

### Head of Culture

M. Marc DUVOCELLE

### Consulting Oenologist

MM. Jacques & Eric BOISSENOT

### Public Relation

Miss Emeline BORIE