



CHÂTEAU
GRAND-PUY-LACOSTE
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GRAND CRU CLASSÉ EN 1855



By Neal Martin – Wine Advocate – April, 30th 2015

... "I am going to move to Château Grand Puy Lacoste next because stylistically they are similar. I met Xavier Borie manning the telephones at the reception desk. He'd probably make a capable secretary were he not busy fashioning some of Pauillac's finest wines together with his daughter Emeline. They also have a new vineyard manager in the shape of Antonio Flores, ex-Malescasse, though his tenure only began on September 15, so he cannot take too much of the credit. "The Cabernet Sauvignon at Grand-Puy-Lacoste was superb," enthused Xavier, who seems to enjoy en primeur more than most proprietors. "You could say it was - chic. By the middle of August we were not sure about the vintage, but then we could see the weather improving. We were lucky but we did a very strict selection."

It's interesting to compare this comment with Jean-Michel Comme at Pontet Canet who suggested that the fruit was much more uniform and selection was unnecessary. I asked Xavier whether they had to adapt the vinification.

"We did a soft remontage. The tannins and color came out easily."

The Grand Vin, which is being aged in 75% new oak, will please anyone who adores the style of Grand Puy Lacoste. It's a little more approachable than those "beasts" of the 1980s and 1990s, but it remains a very classic style of wine with gravel and estuarine scents on the nose and an low-key but compelling, almost enigmatic finish. "...

2014 Lacoste-Borie (89-91)

The Château Lacoste-Borie 2014 is a blend of 67% Cabernet Sauvignon, 23% Merlot and 10% Cabernet Franc picked September 25-October 9 at 33 hectoliter per hectare. It has a very seductive nose in the making, with ripe blackberries and blueberry scents, interwoven with incense and a touch of graphite—more sophisticated than I was expecting. The palate is medium-bodied with fine tannin. This is an elegant Lacoste-Borie with fine tannin, my only quibble being that the oak is a little too conspicuous toward the finish. Of course, that may be subsumed during the barrel aging.