



CHATEAU
GRAND-PUY-LACOSTE
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 Château Grand Puy Lacoste (93-95)

The Château Grand Puy Lacoste 2014 is a blend of 82% Cabernet Sauvignon and 18% Merlot between 25 September and 9 October at 33 hectoliter per hectare. The aromatics are not as immediate as the Haut-Batailley and demand more coaxing from the glass, but that comes with the territory. It unfurls with each swirl, black fruits at first, then GPL's trademark, graphite and gravel scents storm into the room. Leaving the glass aside for 10 minutes there is a distant tang of shucked oyster shells. The palate is understated on the entry. This is not a powerhouse Grand-Puy-Lacoste, rather one that emphasizes finesse and precision. It is almost unerringly low-key and yet there is an enormous length already in place. As usual, I suspect that its secrets (or at least some of them) will be unlocked during its barrel maturation. One of the appellation's most cerebral offerings.