

Grand Cru Classé en 1855 Pauillac

Château Grand-Puy-Lacoste 2001

- Date of harvest 1st to 14th of October 2001
- * Blend 70% Cabernet Sauvignon 28% Merlot 2% Cabernet Franc

* Tasting notes

This vintage presents an intense ruby red colour. On the nose, it is very tempting, powerful with blackcurrant aromas, notes of cherry jam, black fruits raised of liquorice and spices, the all combined with the freshness of the ripe grapes. In the mouth, we discover a wine with a race shape with strong notes of spices and black fruits and with a very long length. The wine is perfectly ripe with full-bodied tannins but voluptuous and with a great balance. This wine offers the beautiful expression of the terroir of this very typical Pauillac wine.

- Total vineyard surface 90 hectares around the Château
- Vineyard surface under production 55 hectares in one block around the Château
- * Average age of the vines 38 years
- Soil Terroir Very deep coarse gravel
- Vineyard grape varieties 75% Cabernet Sauvignon 20% Merlot 5% Cabernet Franc
- Density of planting 10 000 vines/hectares
- Rootstock Riparia gloire & 101.14
- Growing of the vines 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)
- Ageing In French oak barrels (70% new barrels each vintage) for between 16 to 18 months depending on the vintage.
- Owner M. François-Xavier BORIE
- Cellar Master M. Philippe GOUZE
- Vineyard Manager M. Marc DUVOCELLE
- Consultant oenologist MM. Jacques & Eric BOISSENOT
- Public relation Miss Emeline BORIE
- Second wine Lacoste Borie

