



CHÂTEAU GRAND-PUY-LACOSTE

GRAND CRU CLASSÉ EN 1855
PAUILLAC

Château Grand-Puy-Lacoste 2002



- ✦ **Date of harvest** September, 30th to October, 12th 2002
- ✦ **Blend** 80% Cabernet Sauvignon - 18% Merlot - 2% Cabernet Franc
- ✦ **Tasting notes**

This Grand-Puy-Lacoste 2002 presents a very deep intense ruby red color. The nose is very tempting, powerful with blackcurrent aromas, notes of cherry jam and blackberries. The all is raised by the liquorice and the spices .

On the palate, this wine is perfectly ripe with strong tannins. It has a beautiful length. A fleshy, delicate and male palate!

This GPL develops a great fruit balance, subtly spiced where we find a nice expression of the terroir for this typical Pauillac estate.
- ✦ **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 old
- ✦ **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
- ✦ **Vinification** A long period of maceration (about 3 weeks)
- ✦ **Ageing** 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
- ✦ **Vineyard Manager** M. Marc DUVOCELLE
- ✦ **Consultant oenologist** M. Eric BOISSENOT
- ✦ **Public relation** Miss Emeline BORIE
- ✦ **Second wine** Lacoste Borie