

Grand Cru Classé en 1855 Pauillac

Château Grand-Puy-Lacoste 2005

- Date of harvest 22nd of September to 5th of October 2005
- Blend 78% Cabernet Sauvignon 22% Merlot

* Tasting notes

The 2005 Grand-Puy-Lacoste exhibits classic Pauillac aromas. It is a beautiful, dense purple-tinged effort displaying a sweet, pure perfume of crème de cassis, flowers and wet stones. With a fabulous ripeness, it is a full-bodied wine with a fleshy attack, mid-palate and finish. It offers a gorgeous length as well as richness. The purity of this beauty's black currant fruit is something to behold.

- * 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

