

Grand Cru Classé en 1855 Pauillac

## Château Grand-Puy-Lacoste 2008

- Date of harvest 2nd to 14th of October 2008
- \* Blend 69% Cabernet Sauvignon 28% Merlot 3% Cabernet Franc

## \* Tasting notes

The 2008 Grand-Puy-Lacoste presents an intense ruby red color. On the nose, it offers blackberries aromas dominated by the cassis. In the mouth, this wine has a great aromatic attack with a lot of texture and fruits. Its breed is evident in the splendid length of the finish.

Its shows already great balance and style, but it will need time to age to express all its charm.

- \* 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 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

