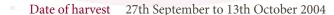


## Lacoste Borie 2004



- \* Blend 70% Cabernet Sauvignon 26% Merlot 4% Cabernet Franc
- 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 pieds/hectare
- \* 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 de-stemming process
- Vinification A long period of maceration (about 3 weeks)
- Ageing In French oak barrels (30% new barrels each vintage) for between 14 to 16 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
- Grand Cru Château Grand-Puy-Lacoste

