

Lacoste Borie 2009

- * Date of harvest 24th of September to 7th of October 2009
- Blend 70% Cabernet Sauvignon 28% Merlot 2% Cabernet Franc

Tasting notes

This wine presents a very ruby red color. The nose is dominated by black fruits with black cherry very much to the fore and by coffee aromas.

The mid palate has the sweetness of ripe fruit and rounded tannins. The richness is well balanced by some bilberry freshness. This wine will need a little bite of patience before starting to enjoy it.

- 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 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

