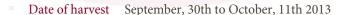


Lacoste Borie



* Blend 60% Cabernet Sauvignon - 30% Merlot - 10% Cabernet Franc

* Tasting notes

The Lacoste Borie 2013 presents a nice ruby red color. It is a medium-bodied wine with a well-developed, ripe fruity, spicy, toasty and iron-scented bouquet. The flavors are soft, savory and round. The palate presents a beautiful structure supported by charming tannins. It is a very pleasant wine which will need few more years to mature.

- 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 (45% new barrels each vintage) for between 14 to 16 months depending on the vintage.
- Owner M. François-Xavier BORIE
- Oenologist R&D Director Ms Christel SPINNER
- Cellar Master M. Philippe GOUZE
- Vineyard Manager M. Marc DUVOCELLE
- Consultant oenologist M. Eric BOISSENOT
- Public relation Miss Emeline BORIE
- Grand Cru Château Grand-Puy-Lacoste

