



Château Grand-Puy-Lacoste 1998



Blend

70% Cabernet Sauvignon - 30% Merlot

Date of harvest

24th of September to 7th of October 1998

Tasting note

The 1998 Grand Puy Lacoste has a bright ruby red color.

On the nose, there is a wide range of aromas, predominantly blackcurrant and mixed spices.

It is very generous on the palate; depth of flavor and evident breeding are combined with fine tannins and good fruit.

This wine shows great balance and style, it has considerable charm now and will give real pleasure for many years to come.

Total surface area of the estate

90 hectares around the Château

Vineyard in production

55 hectares in one block around the Château

Average age of the vineyard

38 years

Terroir

Very deep coarse gravel

Vineyard grape varieties

75% Cabernet Sauvignon - 20% Merlot - 5% Cabernet Franc

Planting density

10 000 vines/hectares

Grafting

Riparia gloire & 101.14

Vineyard management

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)

Aging

In French oak barrels (50% new barrels each vintage) for between 16 to 18 months depending on the vintage.

Owner

M. François-Xavier BORIE

Cellar Master

M. Philippe GOUZE

Head of Culture

M. Marc DUVOCELLE

Consulting Oenologist

MM. Jacques & Eric BOISSENOT

Public Relation

Miss Emeline BORIE