



Château Grand-Puy-Lacoste 1999



Blend

75% Cabernet Sauvignon - 25% Merlot

Date of harvest

20th of September to 4th of October 1999

Tasting note

This wine has a bright ruby red color.

On the nose, the bouquet reveals very ripe black fruits aromas with a touch of vanilla.

In the palate, we discover a wine with very elegant blackcurrants aromas, slightly roasted and spiced. It shows a great balance and the roundness of ripe tannins gives much elegance to this wine.

This 1999 is very charming and gives a lot of pleasure.

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