



Château Grand-Puy-Lacoste 2000



Blend

78% Cabernet Sauvignon - 20% Merlot - 2% Cabernet Franc

Date of harvest

25th of September to 9th of October 2000

Tasting note

2000 is a great vintage with exceptional cabernets sauvignons. This Grand Puy-Lacoste is presenting a beautiful dark red color.

The nose, very complex, reveals blackcurrant, tobacco and liquorice aromas. In the mouth, we have a lot of tanins which are very ripe. This wine is powerful and elegant with a beautiful balance. All is smoothness and purity in mouth. A great success!

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 (75% 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