



Château Grand-Puy-Lacoste 2001



Blend

70% Cabernet Sauvignon - 28% Merlot - 2% Cabernet Franc

Date of harvest

1st to 14th of October 2001

Tasting note

This vintage presents an intense ruby red colour. On the nose, it is very tempting, powerful with blackcurrant aromas, notes of cherry jam, black fruits raised of liquorice and spices, the all combined with the freshness of the ripe grapes. In the mouth, we discover a wine with a race shape with strong notes of spices and black fruits and with a very long length. The wine is perfectly ripe with full-bodied tannins but voluptuous and with a great balance. This wine offers the beautiful expression of the terroir of this very typical Pauillac wine.

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