



Château Grand-Puy-Lacoste 2002



Blend

80% Cabernet Sauvignon - 18% Merlot - 2% Cabernet Franc

Date of harvest

September, 30th to October, 12th 2002

Tasting note

This Grand-Puy-Lacoste 2002 presents a very deep intense ruby red color.

The nose is very tempting, powerfull with blackcurrent aromas, notes of cherry jam and blackberries. The all is raised by the liquorice and the spices .

On the palate, this wine is perfectly ripe with strong tannins. It has a beautiful lenght. A fleshy, delicate and male palate!

This GPL develops a great fruit balance, subtly spiced where we find a nice expression of the terroir for this typical Pauillac estate.

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

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

M. Eric BOISSENOT

Public Relation

Miss Emeline BORIE