



Château Grand-Puy-Lacoste 2003



Blend

72% Cabernet Sauvignon - 26% Merlot - 2% Cabernet Franc

Date of harvest

15th to 26th September 2003

Tasting note

The Grand-Puy-Lacoste 2004 presents an beautiful ruby red color. The nose is very dense and ripe, it offers a combination of blackberry and "pain grille" with added hints of spices.

On the palate, this wine shows its harmonious structure. The tannins are well-balanced.

This vintage has already started to express its personality but it will need few more years to show all its potential and developing as it does ever more complex flavours to give increasing 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 (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