

Château Grand-Puy-Lacoste 2005

Blend

78% Cabernet Sauvignon - 22% Merlot

Date of harvest

22nd of September to 5th of October 2005

Tasting note

The 2005 Grand-Puy-Lacoste exhibits classic Pauillac aromas. It is a beautiful, dense purple-tinged effort displaying a sweet, pure perfume of crème de cassis, flowers and wet stones. With a fabulous ripeness, it is a full-bodied wine with a fleshy attack, mid-palate and finish. It offers a gorgeous length as well as richness. The purity of this beauty's black currant fruit is something to behold.

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 destemming 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

