



Château Grand-Puy-Lacoste 2006



Blend

78% Cabernet Sauvignon - 22% Merlot

Tasting note

This Grand-Puy-Lacoste 2006, with a deep, dark red colour, reveals some flavours of blackcurrant liqueur, and in mouth expresses an elegant and beautiful concentration. The unit, with a velvet and long finale, conceals very round tannins. This wine could be already enjoy, but it preserves a beautiful ageing potential.

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)

Ageing

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