

Château Grand-Puy-Lacoste 2007

Blend

72% Cabernet Sauvignon - 28% Merlot

Date of harvest

24th of September to 8th of October 2007

Tasting note

The 2007 Grand-Puy-Lacoste has a bright ruby red color.

On the nose, this wine presents a wonderful aromatic complexity with a touch of black berries and cherry aromas trimmed with spices, vanilla and liquorices.

On the palate, this velvety, well concentrated wine shows a nice fruit extract. It is a very charming wine with silky tannins and beautiful harmony.

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

Harves

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

