



Château Grand-Puy-Lacoste 2008



Blend

69% Cabernet Sauvignon - 28% Merlot - 3% Cabernet Franc

Date of harvest

2nd to 14th of October 2008

Tasting note

The 2008 Grand-Puy-Lacoste presents an intense ruby red color. On the nose, it offers blackberries aromas dominated by the cassis. In the mouth, this wine has a great aromatic attack with a lot of texture and fruits. Its breed is evident in the splendid length of the finish. Its shows already great balance and style, but it will need time to age to express all its charm.

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 old

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