

Château Grand-Puy-Lacoste 2011

Blend

78% Cabernet Sauvignon - 22% Merlot

Date of harvest

15th to 29th of September 2011

Tasting note

Grand-Puy-Lacoste 2011 owes its structure and style, yet again, to a significant majority of Cabernet Sauvignon (78%) which reflects the richness and potential of our terroir.

Its color is a deep and intense red. The bouquet releases the typical aromas of black fruits and blackcurrant with added spices. The attack on the palate is pronounced, showing a structure that is both elegant and balanced.

All together the wine allies finesse, freshness and persistence. We find this wine very much in the idiom of the fine vintages of Grand-Puy-Lacoste where elegance aligns with tannins which are both ripe and suave.

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

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

