

Château Grand-Puy-Lacoste 2014

Blend

82% Cabernet Sauvignon - 18% Merlot

Date of harvest

September, 25th to October, 9th 2014

Tasting note

The 2014 blend for Grand Puy Lacoste has, once again a large proportion of cabernet sauvignon (82%) proving once more the potential of this vineyard to really express all the best characteristics and charm of the cabernet grapes. This wine has an impressive intense ruby red colour. The nose expresses ripe, concentrated black fruits, blueberries and blackcurrant liqueur, typically Grand-Puy-Lacoste, with a slight spicy, peppery note. On the palate the

first impressions are of density and great precision, carrying on with ripe tannins, powerful and elegant. This 2014 possesses a beautiful balance and freshness with a long finish and an intense note of cocoa. We find in this wine the framework of the great vintages of Grand-Puy-Lacoste where the richness and complexity of the terroir, combine with the refined fruit and ripe tannins which are perfectly expressed.

Total surface area of the estate

90 hectares around the Château

Vineyard in production

58 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 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

Director R&D - Oenologist

Ms Christel SPINNER

Cellar Master

M. Philippe GOUZE

Head of Culture

M. Antonio FLORES

Consulting Oenologist

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Public Relation

Miss Emeline BORIE

