



Château Grand-Puy-Lacoste 2017



Blend

80% Cabernet Sauvignon - 20% Merlot

Date of harvest

September, 15th to 29th 2017

Tasting note

The assemblage of Grand-Puy-Lacoste 2017 is dominated by Cabernet Sauvignon (80%) permitting our terroir to express the character and charm of our splendid Cabernets. The wine is a deep, bright ruby colour. The bouquet releases scents of ripe red fruit, violets and spices. This is complimented by an attractive fresh minerality. On the palate, the attack is precise, clean and long, with its ripe and melted

tannins. Overall, this is a wine of great balance, allying charm, elegance and freshness; it is aromatic, with an aftertaste of considerable purity. This 2017 breaks the mould of vintages ending in "7" as it demonstrates the richness of expression of the wonderful terroir of Pauillac, combining balance, refined fruit and ripe tannins.

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 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

Director R&D - Oenologist

Ms Christel SPINNER

Cellar Master

M. Philippe GOUZE

Head of Culture

M. Antonio FLORES

Consulting Oenologist

M. Eric BOISSENOT

Public Relation

Miss Emeline BORIE