

Château Grand-Puy-Lacoste 2019

Blend

83% Cabernet Sauvignon - 17% Merlot

Date of harvest

September, 20th to October, 4th 2019

Tasting note

Grand-Puy-Lacoste 2019 is once again remarkable by the high proportion of Cabernet Sauvignon in its blend: 83% which expresses all the character and typicity of the fine gravel soils of Pauillac. This wine has an intense purple colour; deep yet bright. The aromas of powerful black fruits, in particular the bigarreau cherry, explode on the nose, underlining the characteristics of very ripe grapes whilst retaining good freshness. The whole is enhanced with a hint of spice and menthol. On the palate, the attack is very dense, precise and complex long; an

extremely aromatic and balanced mid-palate and finish paired with a bright freshness. The whole is supported by tannins which combine power and elegance already in great harmony. Once again, we find in this splendid vintage the expression of the great terroir of Grand-Puy-Lacoste expressed in all its richness and complexity. It will undoubtedly be one of the great successes of the property adding to the collection of the great vintages produced here.

Total surface area of the estate

90 hectares around the Château

Vineyard in production

60 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. Benoît ESTASSY

Head of Culture

M. Antonio FLORES

Consulting Oenologist

M. Eric BOISSENOT

Public Relation

Miss Emeline BORIE

