



Château Grand-Puy-Lacoste 2021



Blend

85% Cabernet Sauvignon - 15% Merlot

Date of harvest

September, 24th to October 8th, 2021

Tasting note

Grand Puy Lacoste 2021 has a deep ruby colour. The nose is of red fruit, violets, vanilla and spices. On the palate the wine is clean, dense and fresh. The floral and red fruit notes knit with the soft and ripe tannins. Overall the effect is of a wine with elegance, charm and vitality, leading to a pure and persistent finish. In this 2021 we have all the style and quality to be found in fine vintages of Grand Puy Lacoste

where our refined fruit combines with stylish smooth tannins. This vintage is also distinguished by a balance of alcohol and acidity different from its three predecessors, returning to a more moderate alcohol level, similar to the majority of previous vintages of Grand Puy Lacoste which have had class and balance, and given great drinking pleasure.

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

40 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 - CEO

M. François-Xavier BORIE

General Manager

M. Pierre-Antoine BORIE

Director R&D - Oenologist

Ms Christel SPINNER

Cellar Master

M. Benoît ESTASSY

Head of Culture

M. Antonio FLORES

Consulting Oenologist

M. Eric BOISSENOT

General Manager / Public Relation

Miss Emeline BORIE