Château Grand-Puy-Lacoste 2022



Blend

79% Cabernet Sauvignon - 21% Merlot

Tasting note

The Château Grand-Puy-Lacoste 2022 is a deep bright and intense red/purple colour. The bouquet is of flowers, violets in particular, spicy and with very ripe fruits such as blueberries and blackberries. It is completed by a fresh minerality and a note of graphite. On the palate, there's a crescendo of flavours, smooth, dense and complex. This 2022 has fine balance, notable freshness and a long finish sustained by powerful but melted tannins. Once again, this remarkable vintage allows Grand-Puy-Lacoste to demonstrate the capacity of our terroir to summon from our vines grapes with richness, complexity and elegance. This vintage is unique, impossible at the moment to compare with any other! The combination of the ripeness of the fruit and the freshness on the palate makes it a wine of real stature and great longevity.

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/hectare

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 with 75 % of new barrels

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