



# 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