



Lacoste-Borie Pauillac 2004



Blend

70% Cabernet Sauvignon - 26% Merlot - 4% Cabernet Franc

Date of harvest

27th September to 13th October 2004

Total surface area of the estate
90 hectares around the Château

Vineyard in production
55 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 pieds/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 de-
stemming process

Vinification

A long period of maceration (about 3 weeks)

Aging

In French oak barrels (30% new barrels each vintage)
for between 14 to 16 months depending on the
vintage.

Owner

M. François-Xavier BORIE

Cellar Master

M. Philippe GOUZE

Head of Culture

M. Marc DUVOCHELLE

Consulting Oenologist

MM. Jacques & Eric BOISSENOT

Public Relation

Miss Emeline BORIE