



# Lacoste-Borie Pauillac 2005



## Blend

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

## Date of harvest

22nd September to 5th October 2005

## Tasting note

This wine presents a very ruby red color. The nose is dominated by black fruits with black cherry very much to the fore and by coffee aromas with hints of Chinese tea. The mid palate has the sweetness of ripe fruit and rounded tannins. The richness is well balanced by some bilberry freshness. This wine can be drunk now or aged for a while.

### 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 DUVOCELLE

### Consulting Oenologist

MM. Jacques & Eric BOISSENOT

### Public Relation

Miss Emeline BORIE