



Lacoste-Borie Pauillac 2006



Blend

72% Cabernet Sauvignon - 23% Merlot - 5% Cabernet Franc

Date of harvest

21st of September au 4th of October 2006

Tasting note

This wine presents a very dark red color. The nose offers a very large range of red berries aromas with some notes of vanilla and spices.

In mouth, it reveals an obvious generosity through ripe and elegant tannins as well as a good complexity and well balanced. Very rich and full as well as supple, this wine has the potential to age.

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