



Lacoste-Borie Pauillac 2008



Blend

69% Cabernet Sauvignon - 31% Merlot

Date of harvest

2nd to 14th of October 2008

Tasting note

This vintage 2008, with a beautiful ruby red color, has some very intense red berries aromas and spicy notes. It presents the very characteristic cassis nose. In the mouth, we have a great aromatic attack, very fruity with ripe and silky tannins. This is a round, elegant and very "gourmand" wine which needs one or two years of patience to express all its charms.

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