



Lacoste-Borie Pauillac 2017



Blend

65% Cabernet Sauvignon - 26% Merlot - 9% Cabernet Franc

Date of harvest

September, 15th to 29th 2017

Total surface area of the estate
90 hectares around the Château

Vineyard in production
58 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 (45% new barrels each vintage)
for between 14 to 16 months depending on the
vintage.

Owner

M. François-Xavier BORIE

Director R&D - Oenologist

Mme Christel SPINNER

Cellar Master

M. Philippe GOUZE

Head of Culture

M. Antonio FLORES

Consulting Oenologist

M. Eric BOISSENOT

Public Relation

Miss Emeline BORIE