



Lacoste-Borie 2007

Blend

70% Cabernet Sauvignon - 25% Merlot - 5% Cabernet Franc

Date of harvest

24th September to 4th October 2007

Tasting note

The Lacoste Borie 2007 presents a nice ruby red color. It is a medium-bodied wine with a well-developed, ripe fruity, spicy, toasty and iron-scented bouquet. The flavors are soft, savory and round. The palate presents a beautiful structure supported by charming tannins. It is a very pleasant wine which will need few more years to mature.



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