

Grand Cru Classé en 1855 Pauillac





## By Neal Martin – Wine Advocate – April, 29<sup>th</sup> 2016

... "At Château Grand Puy Lacoste, I tasted with Xavier and his daughter Emeline Borie (pictured above) and was seated at my special desk over in the corner. "The warmth of the year comes through," Xavier opined. "It was very unusual to have such a warm June. I don't think it is quite up there with the 2010. It is more of a different style." This was another great wine from this estate. Its wines have traditionally been rather overlooked by cognoscenti: tannic and masculine in style as fashion swayed towards approachable, fleshier wines. By wisely staying true to their course, this structured and fresher style of Pauillac is now being appreciated more and more, and I am not the only writer singing its praises. As usual, it is a Pauillac for those who like traditional claret and have no qualms about laying bottles down for a number of years. That said, I find that the tannins are less brutish than in the 1990s or 2000s, therefore you could broach the 2015 after 8-10 years instead of 18-20 years."...

## 2015 Château Grand-Puy-Lacoste (94-96)

The 2015 Grand-Puy-Lacoste, 74% Cabernet Sauvignon, 23% Merlot and 3% Cabernet Franc, matured in 75% new oak and was picked between September 18 until October 4 (although the "real" picking commenced from September 21). Now, Grand-Puy-Lacoste is often quite "aloof" at this early juncture, but that is not the case with the 2015. This is more approachable aromatically, beautifully defined, thanks to that expressive Merlot and Cabernet Franc. The palate is medium-bodied with svelte tannin and finely tuned acidity (pH 3.68). Beguilingly harmonious in the mouth, it boasts a silky smooth texture with wonderful salinity on the aftertaste that is sustained in the mouth. As usual, Xavier Borie has produced a "classic" Pauillac, but one that is a little more appeasing to those that don't want to cellar for 20-30 years. You could describe the 2015 as being between 2009 and 2010...and that, folks, is not a bad place to be.