



Château Grand-Puy-Lacoste 2016

Blend

79% Cabernet Sauvignon - 21% Merlot

Tasting note

Grand Puy Lacoste 2016 is an example once again of a vintage marked by a significant proportion of Cabernet Sauvignon in the assemblage - 79%, which demonstrates the tremendous potential of its terroir. The wine has a deep, bright crimson colour. There are aromas of intense black fruit which explode on the nose, underlining the character of perfectly ripe grapes whilst retaining an attractive mineral freshness. The whole is floral with a touch of spiciness. On the palate, there is a crescendo of

flavours, suave, dense and complex. 2016 has fine balance and freshness coupled with a long finish sustained by ripe tannins. Once more, we find in this fine vintage the expression of the great terroir of Grand Puy Lacoste which underlines all its richness, complexity and elegance. It will take its place without any doubt among the great successes of the property thus completing a fine trilogy of vintages.



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 vines/hectares

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 the de-stemming process

Vinification

A long period of maceration (about 3 weeks)

Aging

In French oak barrels (75% new barrels each vintage) for between 16 to 18 months depending on the vintage.

Owner

M. François-Xavier BORIE

Director R&D - Oenologist

Ms Christel SPINNER

Cellar Master

M. Philippe GOUZE

Head of Culture

M. Antonio FLORES

Consulting Oenologist

M. Eric BOISSENOT

Public Relation

Miss Emeline BORIE