



## Lacoste-Borie 2006

### Blend

72% Cabernet Sauvignon - 23% Merlot - 5% Cabernet Franc

### Date of harvest

21st of September au 4th of October 2006

### Tasting note

This wine presents a very dark red color. The nose offers a very large range of red berries aromas with some notes of vanilla and spices.

In mouth, it reveals an obvious generosity through ripe and elegant tannins as well as a good complexity and well balanced. Very rich and full as well as supple, this wine has the potential to age.



#### 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