



# CHÂTEAU GRAND-PUY-LACOSTE

GRAND CRU CLASSÉ EN 1855  
PAUILLAC

## Château Grand-Puy-Lacoste 2004



- ✦ **Date of harvest** 27th September to 13th October 2004
- ✦ **Blend** 72% Cabernet Sauvignon - 26% Merlot - 2% Cabernet Franc
- ✦ **Tasting notes**  
The Grand-Puy-Lacoste 2004 presents an beautiful ruby red color. The nose is very dense and ripe, it offers a combination of blackberry and "pain grille" with added hints of spices. On the palate, this wine shows its harmonious structure. The tannins are well-balanced. This vintage has already started to express its personality but it will need few more years to show all its potential and developing as it does ever more complex flavours to give increasing pleasure.
- ✦ **Total vineyard surface** 90 hectares around the Château
- ✦ **Vineyard surface under production** 55 hectares in one block around the Château
- ✦ **Average age of the vines** 38 years
- ✦ **Soil - Terroir** Very deep coarse gravel
- ✦ **Vineyard grape varieties** 75% Cabernet Sauvignon - 20% Merlot - 5% Cabernet Franc
- ✦ **Density of planting** 10 000 vines/hectares
- ✦ **Rootstock** Riparia gloire & 101.14
- ✦ **Growing of the vines** 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)
- ✦ **Ageing** In French oak barrels (70% new barrels each vintage) for between 16 to 18 months depending on the vintage.
- ✦ **Owner** M. François-Xavier BORIE
- ✦ **Cellar Master** M. Philippe GOUZE
- ✦ **Vineyard Manager** M. Marc DUVOCELLE
- ✦ **Consultant oenologist** MM. Jacques & Eric BOISSENOT
- ✦ **Public relation** Miss Emeline BORIE
- ✦ **Second wine** Lacoste Borie