



CHÂTEAU GRAND-PUY-LACOSTE

GRAND CRU CLASSÉ EN 1855
PAUILLAC

Château Grand-Puy-Lacoste 2006



- ✘ **Date of harvest** 21st of September to 4th of October 2006
- ✘ **Blend** 78% Cabernet Sauvignon - 22% Merlot
- ✘ **Tasting notes**
This Grand-Puy-Lacoste 2006, with a deep, dark red colour, reveals some flavours of blackcurrant liqueur, and in mouth expresses an elegant and beautiful concentration. The unit, with a velvet and long finale, conceals very round tannins. This wine could be already enjoy, but it preserves a beautiful ageing potential.
- ✘ **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