



CHÂTEAU GRAND-PUY-LACOSTE

GRAND CRU CLASSÉ EN 1855
PAUILLAC

Château Grand-Puy-Lacoste 2012



- ✦ **Date of harvest** 3rd to 16th of October 2012
- ✦ **Blend** 76% Cabernet Sauvignon - 24% Merlot
- ✦ **Tasting notes**
The blend of Grand-Puy-Lacoste 2012 is a majority Cabernet Sauvignon (76%) which offers a nice balanced structure and illustrates the potential of the vineyard. This wine has an enticing, dark and very intense, ruby colour. The bouquet reveals aromas of ripe black fruit and cassis complemented by spicy notes with great freshness. The palate is precise and dense, evolving into charming and well rounded tannins with good length and structure. The overall impression is one of purity and elegance. This 2012 is once again a beautiful expression of the potential held by the terroir of Grand-Puy-Lacoste, this wine will be part of the great lineage of Grand-Puy-Lacoste vintages.
- ✦ **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 old
- ✦ **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 (75% new barrels each vintage) for between 16 to 18 months depending on the vintage.
- ✦ **Owner** M. François-Xavier BORIE
- ✦ **Oenologist - R&D Director** Ms Christel SPINNER
- ✦ **Cellar Master** M. Philippe GOUZE
- ✦ **Vineyard Manager** M. Marc DUVOCELLE
- ✦ **Consultant oenologist** M. Eric BOISSENOT
- ✦ **Public relation** Miss Emeline BORIE
- ✦ **Second wine** Lacoste Borie