



CHÂTEAU GRAND-PUY-LACOSTE

GRAND CRU CLASSÉ EN 1855
PAUILLAC

Château Grand-Puy-Lacoste 2020



- ✦ **Date of harvest** September, 14th to 26th, 2020
- ✦ **Blend** 76% Cabernet Sauvignon - 24% Merlot
- ✦ **Tasting notes**

The assemblage, blend, of Grand-Puy-Lacoste 2020 is again largely Cabernet Sauvignon, 76%, and demonstrates the ability of our terroir to express the character and charm of great Cabernet. Our wine is a deep reddish purple, intense and bright. The bouquet is of ripe black fruit, violets and spices. Complemented by an attractive mineral freshness. On the palate the first impression is of clean, balanced and persistent fruit, carried by its ripe and rounded tannins. The wine is finely knit, combining charm, elegance and freshness, with a long pure finish and pronounced aromatics.

Yet again, this fine vintage with its richness and complexity displays the impressive terroir of Grand Puy Lacoste. This can certainly be numbered among the great successes of the property.
- ✦ **Total vineyard surface** 90 hectares around the Château
- ✦ **Vineyard surface under production** 60 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. Benoît ESTASSY
- ✦ **Vineyard Manager** M. Antonio FLORES
- ✦ **Consultant oenologist** M. Eric BOISSENOT
- ✦ **Public relation** Miss Emeline BORIE
- ✦ **Second wine** Lacoste Borie