



CHÂTEAU GRAND-PUY-LACOSTE

GRAND CRU CLASSÉ EN 1855
PAUILLAC

Château Grand-Puy-Lacoste 2021



- ✦ **Date of harvest** September, 24th to October 8th, 2021
- ✦ **Blend** 85% Cabernet Sauvignon - 15% Merlot
- ✦ **Tasting notes**
Grand Puy Lacoste 2021 has a deep ruby colour. The nose is of red fruit, violets, vanilla and spices. On the palate the wine is clean, dense and fresh. The floral and red fruit notes knit with the soft and ripe tannins. Overall the effect is of a wine with elegance, charm and vitality, leading to a pure and persistent finish. In this 2021 we have all the style and quality to be found in fine vintages of Grand Puy Lacoste where our refined fruit combines with stylish smooth tannins. This vintage is also distinguished by a balance of alcohol and acidity different from its three predecessors, returning to a more moderate alcohol level, similar to the majority of previous vintages of Grand Puy Lacoste which have had class and balance, and given great drinking pleasure.
- ✦ **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** 40 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