



LACOSTE BORIE

Lacoste Borie

2005



- ✧ **Date of harvest** 22nd September to 5th October 2005
- ✧ **Blend** 70% Cabernet Sauvignon - 26% Merlot - 4% Cabernet Franc
- ✧ **Tasting notes**
This wine presents a very ruby red color. The nose is dominated by black fruits with black cherry very much to the fore and by coffee aromas with hints of Chinese tea. The mid palate has the sweetness of ripe fruit and rounded tannins. The richness is well balanced by some bilberry freshness. This wine can be drunk now or aged for a while.
- ✧ **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 pieds/hectare
- ✧ **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 de-stemming process
- ✧ **Vinification** A long period of maceration (about 3 weeks)
- ✧ **Ageing** In French oak barrels (30% new barrels each vintage) for between 14 to 16 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
- ✧ **Grand Cru** Château Grand-Puy-Lacoste