



# CHÂTEAU GRAND-PUY-LACOSTE

GRAND CRU CLASSÉ EN 1855  
PAUILLAC

## Château Grand-Puy-Lacoste 2017



- ✧ **Date of harvest** September, 15th to 29th 2017
- ✧ **Blend** 80% Cabernet Sauvignon - 20% Merlot
- ✧ **Tasting notes**

The assemblage of Grand-Puy-Lacoste 2017 is dominated by Cabernet Sauvignon (80%) permitting our terroir to express the character and charm of our splendid Cabernets. The wine is a deep, bright ruby colour. The bouquet releases scents of ripe red fruit, violets and spices. This is complimented by an attractive fresh minerality. On the palate, the attack is precise, clean and long, with its ripe and melted tannins. Overall, this is a wine of great balance, allying charm, elegance and freshness; it is aromatic, with an aftertaste of considerable purity.

This 2017 breaks the mould of vintages ending in "7" as it demonstrates the richness of expression of the wonderful terroir of Pauillac, combining balance, refined fruit and ripe tannins.
- ✧ **Total vineyard surface** 90 hectares around the Château
- ✧ **Vineyard surface under production** 58 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. Antonio FLORES
- ✧ **Consultant oenologist** M. Eric BOISSENOT
- ✧ **Public relation** Miss Emeline BORIE
- ✧ **Second wine** Lacoste Borie