



LACOSTE BORIE 2016

PAUILLAC - 2EME VIN

OVERVIEW

The history of Grand-Puy-Lacoste is a family saga going back to the 16th century. The name Grand-Puy, already mentioned in documents from the Middle-Ages, comes from the ancient term "puy" which means "hillock, small height". True to its name, the vineyard sits on outcrops with a terroir similar to that of the Médoc's first growths. From the 16th century the property remained attached to a single family from generation to generation, in a direct line through marriage until 1920, before connecting with another family in 1978 - the Borie, when Jean-Eugène Borie, who was enamoured of the Médoc and its vines, bought the property. He entrusted it to his eldest son, François-Xavier, who gradually renovated the chateau and its winemaking facilities. Today, his eldest daughter, Emeline, works at his side to produce the Grand Vin of Grand Puy Lacoste and the second wine; Lacoste-Borie.

VINEYARD

Soil: Coarse deep gravel

Surface: 55 hectares

Average age of the vineyard: 40 years

Grape varieties: 75% Cabernet Sauvignon / 20% Merlot / 5% Cabernet Franc

MAKING PROCESS

Manual harvest with traditional winemaking. Long fermenting with thermo-regulation. Ageing for 14 to 16 months in oak barrels, with 30% new barrels.

MATCHING FOOD

Serve at 17-18°C with loin of lamb cooked with fresh thyme or roasted duck with olives, along with creamy home-made mashed potatoes and green beans. This wine will be perfect with a cheese assortment or dark chocolate based desserts.

AGEING POTENTIAL

From 10 to 15 years

AWARDS

Decanter: 90 | Jean-marc Quarin: 15 | Neal Martin / Wine Advocate: 88 | Jeff Leve/wine Cellar Insider: 87 - 89



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