



# CHÂTEAU GRAND-PUY-LACOSTE

GRAND CRU CLASSÉ EN 1855  
PAUILLAC

## Château Grand-Puy-Lacoste 2011



- × **Date of harvest** 15th to 29th of September 2011
- × **Blend** 78% Cabernet Sauvignon - 22% Merlot
- × **Tasting notes**  
Grand-Puy-Lacoste 2011 owes its structure and style, yet again, to a significant majority of Cabernet Sauvignon (78%) which reflects the richness and potential of our terroir. Its color is a deep and intense red. The bouquet releases the typical aromas of black fruits and blackcurrant with added spices. The attack on the palate is pronounced, showing a structure that is both elegant and balanced.  
All together the wine allies finesse, freshness and persistence. We find this wine very much in the idiom of the fine vintages of Grand-Puy-Lacoste where elegance aligns with tannins which are both ripe and suave.
- × **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 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
- × **Cellar Master** M. Philippe GOUZE
- × **Vineyard Manager** M. Marc DUVOCELLE
- × **Consultant oenologist** MM. Jacques & Eric BOISSENOT
- × **Public relation** Miss Emeline BORIE
- × **Second wine** Lacoste Borie

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