

# Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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## Vintage 2011



## Terroirs

Garonne gravels and silica, typical of Pauillac, for the Cabernet Sauvignon, and sandy gravels for the Merlot.

## Surface of the vineyard

40 ha

## Planting density

10 000 Vines / ha

## Average Age of the vines

33 years

## Appellation

Pauillac, Grand Cru Classé en 1855

## Farming method

Parcel management of soil and vineyard.  
Certified sustainable farming.

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### *Climatic Conditions*

The 2011 vintage was influenced by an inversed climate: a very dry and warm spring followed by a rather humid and cool summer. Patience and controlled risk-taking produced perfectly ripe grapes from every plot.

### *Ripening phases*

Flowering : 10th to 25th May  
Véraison : 15th to 30th July

### *Harvest*

Merlot: 13 - 21 September  
Cabernet Sauvignon: 23 - 29 september

### *Yields*

42.44 hl / ha

### *Winemaking*

After hand-picking and selection of the grapes on the vines, they are de-stalked and carefully sorted once more. Fermentation is carried out in temperature controlled stainless-steel tanks. After blending, the wine is aged from 18 to 24 months in French oak barrels, 40% of which are new.

### *Production*

85 000 bottles

### *The blend*

53% Cabernet Sauvignon / 47% Merlot

### *Tasting notes*

Discipline, patience and controlled risk-taking were necessary skills to deal with such a complicated weather pattern. The result is a fruity, powerful and complex vintage, of a similar quality level as the last 2 vintages, and between the strength of 2009 and the 2010.

### *Awards & Distinctions*

Bettane & Deseauve: 16 / 20  
Decanter: 16 / 20  
WineSpectator: 90 / 100



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