



CHÂTEAU GRAND-PUY-LACOSTE

GRAND CRU CLASSÉ EN 1855
PAUILLAC

Château Grand-Puy-Lacoste 2007



- × **Date of harvest** 24th of September to 8th of October 2007
- × **Blend** 72% Cabernet Sauvignon - 28% Merlot
- × **Tasting notes**
The 2007 Grand-Puy-Lacoste has a bright ruby red color.
On the nose, this wine presents a wonderful aromatic complexity with a touch of black berries and cherry aromas trimmed with spices, vanilla and liquorices.
On the palate, this velvety, well concentrated wine shows a nice fruit extract. It is a very charming wine with silky tannins and beautiful harmony.
- × **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 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 (70% 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