



LACOSTE BORIE

Lacoste Borie

2004



- * **Date of harvest** 27th September to 13th October 2004
- * **Blend** 70% Cabernet Sauvignon - 26% Merlot - 4% Cabernet Franc
- * **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 pieds/hectare
- * **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 de-stemming process
- * **Vinification** A long period of maceration (about 3 weeks)
- * **Ageing** In French oak barrels (30% new barrels each vintage) for between 14 to 16 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
- * **Grand Cru** Château Grand-Puy-Lacoste