



LACOSTE BORIE

Lacoste Borie

2006



- ✧ **Date of harvest** 21st of September au 4th of October 2006
- ✧ **Blend** 72% Cabernet Sauvignon - 23% Merlot - 5% Cabernet Franc
- ✧ **Tasting notes**
This wine presents a very dark red color. The nose offers a very large range of red berries aromas with some notes of vanilla and spices.
In mouth, it reveals an obvious generosity through ripe and elegant tannins as well as a good complexity and well balanced. Very rich and full as well as supple, this wine has the potential to age.
- ✧ **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