



## Château Grand-Puy-Lacoste 2007



### Blend

72% Cabernet Sauvignon - 28% Merlot

### Tasting note

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 surface area of the estate

90 hectares around the Château

### Vineyard in production

55 hectares in one block around the Château

### Average age of the vineyard

38 years

### Terroir

Very deep coarse gravel

### Vineyard grape varieties

75% Cabernet Sauvignon - 20% Merlot - 5% Cabernet Franc

### Planting density

10 000 vines/hectares

### Grafting

Riparia gloire & 101.14

### Vineyard management

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)

### Aging

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

### Head of Culture

M. Marc DUVOCELLE

### Consulting Oenologist

MM. Jacques & Eric BOISSENOT

### Public Relation

Miss Emeline BORIE