



# Château Grand-Puy-Lacoste 2015

## Blend

74% Cabernet Sauvignon - 23% Merlot - 3% Cabernet Franc

## Tasting note

Grand Puy Lacoste 2015 will go down in history as one of the great vintages, a vintage which demonstrates the great class and wonderful quality of the vineyard.

Made with a majority of Cabernet Sauvignon (74%) the wine has a lovely structure and balance, which amply demonstrate the complexities and opulence of this truly wonderful vintage. The wine is an intense, deep red. The nose is opulent with notes of black fruit and ripe blackcurrants. These notes are complemented by notes of spice and violets, all with

a lovely freshness, underlined by the presence of cabernet franc (3%) in the final blend. On the palate the wine is dense and precise, the aromas and textures build on the mid-palate and are carried by rich, powerful, well rounded tannins. The 2015, precise and complex, with freshness and excellent length is a very classy wine indeed. It compares well with the best vintages of Grand Puy Lacoste and its complexity is a wonderful expression of terroir.



### Total surface area of the estate

90 hectares around the Château

### Vineyard in production

58 hectares in one block around the Château

### Average age of the vineyard

38 years old

### 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

### Director R&D - Oenologist

Ms Christel SPINNER

### Cellar Master

M. Philippe GOUZE

### Head of Culture

M. Antonio FLORES

### Consulting Oenologist

M. Eric BOISSENOT

### Public Relation

Miss Emeline BORIE