



## Lacoste-Borie Pauillac 2004



### Blend

70% Cabernet Sauvignon - 26% Merlot - 4% Cabernet Franc

**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 old

**Terroir**  
Very deep coarse gravel

**Vineyard grape varieties**  
75% Cabernet Sauvignon - 20% Merlot - 5% Cabernet Franc

**Planting density**  
10 000 pieds/hectare

**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 de-stemming process

### Vinification

A long period of maceration (about 3 weeks)

### Aging

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

### Head of Culture

M. Marc DUVOCELLE

### Consulting Oenologist

MM. Jacques & Eric BOISSENOT

### Public Relation

Miss Emeline BORIE