



Lacoste-Borie Pauillac 2007

Blend

70% Cabernet Sauvignon - 25% Merlot - 5% Cabernet Franc

Tasting note

The Lacoste Borie 2007 presents a nice ruby red color. It is a medium-bodied wine with a well-developed, ripe fruity, spicy, toasty and iron-scented bouquet. The flavors are soft, savory and round. The palate presents a beautiful structure supported by charming tannins. It is a very pleasant wine which will need few more years to mature.



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