



François-Xavier, Marie-Hélène &
Emeline Borie
Owners



CHATEAU GRAND-PUY-LACOSTE 2018

Classified 5th Growth - AOP Pauillac

— Background —

Château Grand-Puy-Lacoste is located in the terroir of Pauillac, one of Médoc's six communal appellations, along the estuary left bank. The vineyard is situated in between the well known villages Saint-Estèphe and Saint-Julien. The estate Grand-Puy-Lacoste dates from the 16th century when its first buyer was a member of the Bordeaux Parliament: M. de Guiraud. The domain passed along female lines of inheritance and in the 19th century, Marie Jeanne de Saint Guirons married François Lacoste, adding the Lacoste name to the estate. Their son, Pierre-Frédérique Lacoste inherited the property and rebuilt the chateau the same year it was officially recognized by its inclusion in the official listing of Bordeaux's Great Classified Growths. The domain kept on being passed from generation to generation and today, it is owned by François-Xavier Borie, who works along with his family and especially his daughter Emeline. Together, they have raised Grand-Puy-Lacoste to the level of "great Pauillac and ensure that it maintains that status. The philosophy domain is to work with nature and adjust the chateau's signature.

— Viticulture —

- 58 hectares, set on a hilly area, 20 meters above sea level
- Soil: Deep gravel on very hilly terrain (croups)
- Average vine age is 38 years
- High density of 10,000 vines/hectare.
- Yield of 40 to 45 hl/hectare.
- Sustainable agricultural practices: during the last 20 years, the use of chemical treatments has been halved and no insecticide has been used in the past 10 years, which allowed the restoration of the natural fauna.
- Double Guyot pruning and green harvest are made to increase concentration in the fruit.

— Winemaking —

- Manual harvest exclusively.
- **Blend: 80% Cabernet Sauvignon, 20% Merlot.**
- Double sorting process.
- The 43 thermo-regulated vats, of different capacities, allow a high precision work, which respects the typicity of the parcels.
- Fermentation lasts 8 to 10 days at a temperature of 28°C in temperature-controlled vats.
- Daily pumping over to help alcoholic fermentation and enrich the wine's tannins and color.
- Maceration lasts 10 more days.
- Aged in French Allier oak barrels (fine grain) for 16-18 months using 75% of new barrels.
- Gravity racking every three or four months.

94 Points. Cherries and walnuts with dried flowers on the nose. It's medium-to full-bodied with very fine tannins, creamy texture and a bright, vivid finish. Plenty of currant and tar. Such polish and beauty.

