

GRAND CRU CLASSÉ EN 1855

Lacoste Borie

- Date of harvest 3rd to 16th of October 2012
- * Blend 52% Cabernet Sauvignon 40% Merlot 8% Cabernet Franc
- * Total vineyard surface 90 hectares around the Château
- Vineyard surface under production 55 hectares in one block around the Château
- * Average age of the vines 38 years old
- Soil Terroir Very deep coarse gravel
- Vineyard grape varieties 75% Cabernet Sauvignon 20% Merlot 5% Cabernet Franc
- Density of planting 10 000 pieds/hectare
- * Rootstock Riparia gloire & 101.14
- * Growing of the vines 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)
- * Ageing In French oak barrels (45% new barrels each vintage) for between 14 to 16 months depending on the vintage.
- * Owner M. François-Xavier BORIE
- Oenologist R&D Director Ms Christel SPINNER
- Cellar Master M. Philippe GOUZE
- Vineyard Manager M. Marc DUVOCELLE
- Consultant oenologist M. Eric BOISSENOT
- Public relation Miss Emeline BORIE
- Grand Cru Château Grand-Puy-Lacoste

