

Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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Vintage 2011



Terroirs

Garonne gravels and silica, typical of Pauillac, for the Cabernet Sauvignon, and sandy gravels for the Merlot.

Surface of the vineyard

40 ha

Planting density

10 000 Vines / ha

Average Age of the vines

33 years

Appellation

Pauillac, Grand Cru Classé en 1855

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



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Climatic Conditions

The 2011 vintage was influenced by an inversed climate: a very dry and warm spring followed by a rather humid and cool summer. Patience and controlled risk-taking produced perfectly ripe grapes from every plot.

Ripening phases

Flowering : 10th to 25th May
Véraison : 15th to 30th July

Harvest

Merlot: 13 - 21 September
Cabernet Sauvignon: 23 - 29 september

Yields

42.44 hl / ha

Winemaking

After hand-picking and selection of the grapes on the vines, they are de-stalked and carefully sorted once more. Fermentation is carried out in temperature controlled stainless-steel tanks. After blending, the wine is aged from 18 to 24 months in French oak barrels, 40% of which are new.

Production

85 000 bottles

The blend

53% Cabernet Sauvignon / 47% Merlot

Tasting notes

Discipline, patience and controlled risk-taking were necessary skills to deal with such a complicated weather pattern. The result is a fruity, powerful and complex vintage, of a similar quality level as the last 2 vintages, and between the strength of 2009 and the 2010.

Awards & Distinctions

Bettane & Deseauve: 16 / 20
Decanter: 16 / 20
WineSpectator: 90 / 100



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