

Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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Vintage 2012



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

10000 Vines / ha

Average Age of the vines

34 years

Appellation

5ème Grand Cru Classé de Pauillac en 1855

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



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Climatic Conditions

The 2012 growing season was marked by rather severe weather conditions. The rainy, cold spring was followed by a dry summer, which slowed the vegetative cycle of the vine. We waited until the first weeks of October to start the harvest. 2012 remains in the memory as an atypical, complicated year where human choices were more important than ever.

Ripening phases

Mid-flowering : around June 4th
Mid-ripening : around August 9th

Harvest

Merlot : From October 1st to 12th
Cabernet Sauvignon : from October 12 to 16th

Yields

40 hl / ha

Winemaking

Following 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 or concrete tanks. After blending, the wine is aged from 16 to 18 months in French oak barrels, 30% to 40% of which are new.

Production

75 000 bottles

The blend

56% Merlot
44% Cabernet Sauvignon

Tasting notes

With a dark red colour, this wine is complex on the nose with aromas of black fruits and well-integrated oaky notes. The attack is clean on the palate and the wine shows a dense and supple structure. The fresh finish is long and persistent.

Awards & Distinctions

Bettane & Desseauve: Coup de Coeur: 17/20
Decanter: 16,5/20
Roger Voos: 92-94
Jancis Robinson: 16/20



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