

Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

1/2



Vintage 2010



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.



Climatic Conditions

Flowering of merlot was somewhat handicapped by cool, humid weather in June, which considerably reduced the yields from this variety. Otherwise 2010 fulfilled all the conditions for a great vintage, allowing to produce perfectly ripe grapes for every plot.

Ripening phases

Flowering: around May 26th
Véraison (change of colour in berries): between August 4th and 15th

Harvest

Merlot : from 28th September to 5th October
Cabernet Sauvignon: from 8th October to 19th October

Yields

47,49 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, 30% to 40% of which are new.

Production

89 000 bottles

The blend

60% Cabernet Sauvignon
40% Merlot

Tasting notes

Deep colour and aromas that contain intense notes of fruit, as well as touches of liquorice and mild spices. The palate is stylish, with tannins that are finely structured, clearly ready for the long haul. The final impression is powerful yet classy, quite free of any weightiness.

Awards and distinctions

Robert Parker: 94 / 100
Bettane & Desseauve: 17 / 20
Wine Spectator: 93 / 100
James Suckling: 93 / 100



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