

Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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Vintage 2009



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

32 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

2009 gathered all the conditions that outstanding vintages require! Rainfall was noticeably deficient, exceptionally high sunshine hours until the month of March, a very sunny Summer until September, allowing for the perfect ripening of the grapes and great concentration of aromas.

Ripening phases

Flowering: around 26th May
Véraison (colour change in berries) : around 20th August

Harvest

Merlot : 17th - 25th September
Cabernet Sauvignon : 28th September - 9th October

Yields

46,34 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

92 000 bottles

The blend

60% Cabernet Sauvignon
40% Merlot

Tasting notes

Grand-Puy Ducasse 2009 has intense colour with ruby and purple hues. The aromas on the nose reveal hints of cassis syrup with liquorice and toast. These are confirmed on the palate, which is pure and elegant with considerable depth. The finish is stylish, built around tannins which are noble and silky in their texture.

Comments & Awards

James Suckling: 93 / 100
Robert Parker: 92 / 100
Decanter: Highly Recommended, 17,25 / 20
Wine Spectator: 91 / 100



Château Grand-Puy Ducasse
4 quai Antoine Ferchaud BP 23 - 33250 Pauillac
T. +33 (0)5 56 59 00 40 - F. +33 (0) 5 56 59 36 47
www.grandpuyducasse.fr - contact@cagrandsrus.fr