

Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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Vintage 2008



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 grapes slowly ripened over the season. The vineyard was managed with great care, allowing us to start the harvest on 1st October. The sanitary state of the vineyard was perfect with perfectly ripe grapes from every plot. We produced a wine that is enticing with a great ageing capacity.

Ripening phases

Flowering: around 2nd June
Véraison (change of colour in berries): around 5th August

Harvest

Starting 1st October

Yields

50,91 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

88 000 bottles

The blend

60% Cabernet Sauvignon
40% Merlot

Tasting notes

The wine has a medium intense colour, predicting finesse and elegance. Grand-Puy Ducasse 2008 is very fruity on the nose, fresh, showing notes of liquorice, blackcurrant and black pepper. Full Bodied. The tanins will integrate with ageing.

Comments & Awards

Robert Parker: 91 / 100



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