

# Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

1/2



## Vintage 2008



## Appellation

Pauillac, Grand Cru Classé en 1855

## 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

## Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



2/2

### *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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