

Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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Vintage 2005



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

30 years

Appellation

Pauillac, Grand Cru Classé en 1855

Farming method

Parcel management of soil and vineyard.



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Climatic Conditions

2005 is one of the best vintages of the last decade.

A very dry vintage, with moderate heat, produced very harmonious wines. The sanitary state in the vineyard was perfect until the harvest, allowing us to wait until perfect ripening of the berries.

Ripening phases

Merlot : budbreak 25th March, flowering 1st June, véraison 3rd August

Cabernet Sauvignon : budbreak 2nd April, flowering 6th June, véraison 10th August

Harvest

From 19th September to 8th October

Yields

43,36 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

100 000 bottles

The blend

60% Cabernet Sauvignon

40% Merlot

Tasting notes

Perfectly balanced wine, with a lovely acidity that makes the wine fresh and enticing, long length; lovely ripen tannins round and well concentrated; strong notes of fruits on the palate. Powerful wine with finesse and elegance. A Wine perfect for ageing.

Press Comments and awards

Robert Parker: 91/100

Wine Spectator: 87/100

Bettane & Desseauve: 16/20



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