

# Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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## Vintage 2007



## 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 1855

## Farming method

Parcel management of soil and vineyard.  
Certified sustainable farming.



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### *Climatic Conditions*

This vintage was quite nerve-wracking, practically from beginning to end. Fine late-season weather in September and October saved this vintage. The key to success laid in the vineyard and in the considerable amount of work we put into it.

### *Ripening phases*

Flowering: around 25th May  
Véraison (Colour change in berries): around 5th August

### *Harvest*

Merlot - As from September  
Cabernet Sauvignon - October 8th to 12th

### *Yields*

51,10 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*

109 000 bottles

### *The blend*

60% Cabernet Sauvignon  
40% Merlot

### *Tasting notes*

The wines show elegance in their aromas. Fresh fruit is the chief aromatic component, with impressively deep colour and soft tannins.

### *Comments & Awards*

La Revue du Vin de France: 16,5 / 20  
Decanter: 15,5 / 20



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