

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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