

Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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Vintage 2006



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

31 years

Appellation

Pauillac, Grand Cru Classé 1855

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



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Climatic Conditions

2006 vintage was a demanding vintage ! It will reveal itself as a year of wonderful terroir and skilled wine-makers, a year for which green harvesting was the key to success. In Pauillac, the vintage is full of colours and fruits, delicate and perfect for ageing.

Ripening phases

Merlot : budbreak 3rd April, flowering 2nd June, véraison 8th August

Cabernet Sauvignon : budbreak 10th April, flowering 10th June, véraison 14th August

Harvest

Merlot: from 18th September

Cabernet Sauvignon: from 25th September to 5th October

Yields

51,18 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

Grand-Puy Ducasse 2006 has an intense, deep garnet colour, with a pure nose of ripe fruits and blond tobacco. The palate, juicy and delicious, is dominated by a vibrant fruit. The wine is medium-bodied with silky tannins, a long length. It is a Pauillac for ageing.

Comments & Awards

Robert Parker: 90 / 100

Decanter: 3 stars

Andreas Larsson: I LIKED



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