

# Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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## Vintage 2004



## Terroirs

Garonne gravels and silica, typical of Pauillac, for the Cabernet Sauvignon, and sandy gravels for the Merlot.

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## Surface of the vineyard

40 ha

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## Planting density

10 000 Vines / ha

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## Average Age of the vines

30 years

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## Appellation

Pauillac, Grand Cru Classé 1855

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## Farming method

Parcel management of soil and vineyard.



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### *Climatic Conditions*

After a relatively warm Spring, allowing a good start of the flowering, Summer was then rather cold with a rainy month of August. A beautiful month of September, sunny and warm, allowed the grapes to reach perfect maturity.

### *Ripening phases*

Merlot : Budbreak 20th March, Flowering 4th June, véraison 10th August  
Cabernet Sauvignon : Budbreak 31st March, Flowering 8th June, véraison 15th August

### *Harvest*

From 30th September with Merlot and until 19th October with Cabernet Sauvignon..

### *Yields*

54,33 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*

120 000 bottles

### *The blend*

60% Cabernet Sauvignon  
40% Merlot

### *Tasting notes*

Grand-Puy Ducasse 2004 is a very elegant wine with soft and shining tannins, supporting the expression of the fruits. The structure is lovely combining suppleness and style.

### *Comments & Awards*

Robert Parker: 90 / 100



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