

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.

Surface of the vineyard

40 ha

Planting density

10 000 Vines / ha

Average Age of the vines

30 years

Appellation

Pauillac, Grand Cru Classé 1855

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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