# Château Grand-Puy Ducasse

Grand Cru Classé de Pauillac en 1855

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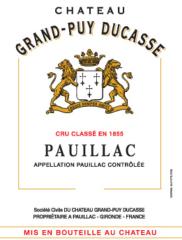








# Vintage 2004



CTOFFRAGE GRAND VIN DE BORDEAUX MOUTTERFA

### **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

## Farming method

Parcel management of soil and vineyard.

## Appellation

Pauillac, Grand Cru Classé 1855



### 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

Fom 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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