

Prélude à Grand-Puy Ducasse

Second wine of Château Grand-Puy Ducasse, Pauillac

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Vintage 2009



Appellation

Pauillac

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

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



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Climatic Conditions

2009 gathered all the conditions that outstanding vintages require! Rainfall was noticeably deficient, exceptionally high sunshine hours until the month of March, a very sunny Summer until September, allowing for the perfect ripening of the grapes and great concentration of aromas.

Ripening phases

Flowering: around 26th May
Véraison (colour change in berries) : around 20th August

Harvest

Merlot - from 17th to 25th September
Cabernet Sauvignon - from 28th September to 9th October

Yields

46,34 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 16 to 18 months in French oak barrels, 10% to 15% of which are new.

Production

62 000 bottles

The blend

60% Cabernet Sauvignon
40% Merlot

Tasting notes

Prélude à Grand-Puy Ducasse 2009 is spicy and generous on the nose. The palate shows nice aromas of red fruits followed by powerful and soft tannins.

This is a great wine that can be enjoyed now or kept for a few years in a cellar (3 to 5 years).

Comments & Awards

SILVER Medal at the "Challenge International du Vin 2012"
Wine Spectator: 89 / 100



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