

Prélude à Grand-Puy Ducasse

Second wine of Château Grand-Puy Ducasse, Pauillac

1/2



Vintage 2007



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.



Climatic Conditions

This vintage was quite nerve-wracking, practically from beginning to end. Fine late-season weather in September and October saved this vintage. The key to success laid in the vineyard and in the considerable amount of work we put into it.

Ripening phases

Merlot : Budbreak 29th March, Flowering 27th May, véraison 3rd August
Cabernet Sauvignon : Budbreak 6th April, Flowering 2nd June, véraison 11th August

Harvest

Merlot: as from September
Cabernet Sauvignon: from 8th to 12th October, after a week of interruption

Yields

51,10 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

95 000 bottles

The blend

60% Cabernet Sauvignon
40% Merlot

Tasting notes

Shiny ruby colour of medium intensity. Red fruits and white pepper on the nose, and delicate notes of liquorice and blackcurrant syrup after aeration. On the palate, the wine is medium-bodied, with fruits and supple tannins. A delicious wine to enjoy.

Awards

SILVER Medal at the "Concours Mondial de Bruxelles 2010"
SILVER Medal at the "Concours des Grands Vins de France 2010 - Mâcon"



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