

# *Prélude à Grand-Puy Ducasse*

Second wine of Château Grand-Puy Ducasse, Pauillac

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## *Vintage 2010*



## *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*

33 years

## *Farming method*

Parcel management of soil and vineyard.  
Certified sustainable farming.



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### *Climatic Conditions*

Flowering of merlot was somewhat handicapped by cool, humid weather in June, which considerably reduced the yields from this variety. Otherwise 2010 fulfilled all the conditions for a great vintage, allowing to produce perfectly ripe grapes for every plot.

### *Ripening phases*

Flowering: around May 26th  
Véraison: between August 4th and 15th

### *Harvest*

Merlot - start: September 28th / finish: October 5th  
Cabernet Sauvignon - start: October 8th / finish: October 19th

### *Yields*

47,49 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*

66 000 bottles

### *The blend*

60% Cabernet Sauvignon  
40% Merlot

### *Tasting notes*

Lovely ruby colour. Aromas that contain delicate notes of fruit, as well as touches of liquorice and mild spices. The palate is enticing, with tannins nicely integrated. The final impression is elegant, quite free of any weightiness.



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