

Prélude à Grand-Puy Ducasse

Second wine of Château Grand-Puy Ducasse, Pauillac

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Vintage 2010



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

Appellation

Pauillac

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.



Château Grand-Puy Ducasse
4 quai Antoine Ferchaud BP 23 - 33250 Pauillac
T. +33 (0)5 56 59 00 40 - F. +33 (0) 5 56 59 36 47
www.grandpuyducasse.fr - contact@cagrandscrus.fr