

# *Prélude à Grand-Puy Ducasse*

Second wine of Château Grand-Puy Ducasse, Pauillac

1/2



## *Vintage 2011*



## *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.



### *Climatic Conditions*

The 2011 vintage was influenced by an inversed climate: a very dry and warm spring followed by a rather humid and cool summer. Patience and controlled risk-taking produced perfectly ripe grapes from every plot.

### *Ripening phases*

Flowering: 10th to 25th May  
Véraison : 15th to 30th July

### *Harvest*

Merlot : 13th to 21st September  
Cabernet Sauvignon: 23rd to 29th September

### *Yields*

42,44 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*

67 000 bottles

### *The blend*

45% Merlot  
55% Cabernet Sauvignon

### *Tasting notes*

The wine displays a lovely deep garnet colour and delicious fresh fruits on the nose. On the palate, the attack is vivid and exquisite. The wine is well balanced, showing fresh fruits, liquorice, blackcurrant and some elegant and well integrated oaky notes.



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](http://www.grandpuyducasse.fr) - [contact@cagrandsrus.fr](mailto:contact@cagrandsrus.fr)