

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.



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