

Product code: 3821

CHÂTEAU GRAND-PUY DUCASSE 5ÈME CRU CLASSÉ, PAUILLAC, BORDEAUX, FRANCE, 2011



Producer Profile

Viticulture

40 ha of vineyards planted on Garonne gravels and silica, typical of Pauillac, for the Cabernet Sauvignon, and sandy gravels for the Merlot. The average age of the vines exceeds 30 years, planted at 10,000 vines per hectare. The parcels are managed separately and are certified under the sustainable farming scheme.

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 18 to 24 months in French oak barrels, 40% of which are new.

Tasting Note

A great value classic style Pauillac full of cassis and damson fruits. Discipline, patience and controlled risk-taking were necessary skills to deal with such a complicated weather pattern. This strategy paid off, allowing them to produce perfectly ripe grapes for each variety. The result is a fruity, powerful and complex vintage, of a similar quality level as the last 2 vintages, and between the strength of 2009 and the freshness of 2010.

Food Matching

Lamb Casserole

Technical Details

Varieties:

Cabernet Sauvignon 53%

Merlot 47%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 4 x 75cl

Oak Treatment

Time: 18 to 24 Months

Type: French Oak

% wine oaked: 100

% new oak: 40