



Château Grand-Puy Ducasse 5ème Cru Classé, Pauillac, Bordeaux, France, 2015

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. This wine is a beautiful purple colour with purple highlights. Subtle and fresh on the nose, which exudes delicious fragrances of black fruit (blackcurrant, blackberry, black cherry), liquorice and spices with notes of mocha and cedar. Incredibly smooth on the palate which tempers this wine's powerful tannins and its seductive persistence.

Food Matching

Lamb Casserole



Product code: 5610

Technical Details

Varieties:

Cabernet Sauvignon 60%
Merlot 40%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 18 to 24 Months

Type: French Oak

% wine oaked: 100

% new oak: 40

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