



CHÂTEAU GRAND-PUY DUCASSE - 2015 PAUILLAC



This magnificent Château Grand Puy-Ducasse, 5th Grand Cru Classé, dating from the nineteenth century, offers the unique peculiarity of being entirely city, in the heart of Pauillac and facing the Gironde. Already cultivated and highly appreciated in the seventeenth century, it certainly belonged to a vast farm of 60 hectares, truly constituted in the eighteenth century by Pierre Ducasse, one of the most important owners of Pauillac and Médoc.

Currently the vineyard covers 59 hectares, 40 of which are planted. It is divided into three parts: while to the north, the vines are close to those of the Chateaux Mouton-Rothschild and Lafite-Rothschild, in the center, they are located at the same place of Grand-Puy, and to the south, on the plateau of Saint-Lambert. This variety of soils makes Grand Puy-Ducasse a racy and elegant wine, with a subtle bouquet, reaching a perfect bloom over the years.

TERROIR

Grassy-gravel Garonne gravel conducive to Cabernet Sauvignon and gravel more clayey and sandy-clay more suitable for Merlot make up the soil of this classified growth.

GRAPE VARIETY

60% Cabernet Sauvignon,
40% Merlot Noir

SERVICE TEMPERATURE

16°C

WINEMAKING

The grapes are hand-picked accompanied by a strict sorting in the cellar. They are followed by vinification in thermo-regulated stainless steel vats and aging from 18 to 24 months depending on the vintage in barrels, 30% to 40% of which are renewed each year.

ALCOHOL

14°C



TASTING NOTES :

This generous, ripe wine is filled with fine tannins as well as juicy black-currant fruits. It is approachable in the sense that the fruit is so delicious.

FOOD PAIRING

Cut of beef