



2020 VINTAGE

Grand Vin Blending:

Dates of harvest:	September, 14 th to 26 th 2020
Ageing:	In French oak barrels with 75 % of new barrels
Yield of this vintage:	31 hl/hectare (10 000 vines/Ha)
Date of blending:	December 2020

Second wine Blending

Château Grand-Puy-Lacoste

76% Cabernet Sauvignon - 24% Merlot

September, 14th to 26th 2020

In French oak barrels with 75 % of new barrels

31 hl/hectare (10 000 vines/Ha)

December 2020

Lacoste-Borie

**56% Cabernet Sauvignon - 30% Merlot –
14% Cabernet Franc**

GENERAL INFORMATION

Estate total surface	90 hectares around the Château
Vineyard surface:	60 hectares in one block around the Château
Average age of the vines:	38 years
Soil:	Very deep coarse gravel
Grape Varieties in the vineyard:	75% Cabernet Sauvignon – 20% Merlot – 5% Cabernet Franc
Density of plantation:	10 000 vines/hectare
Rootstock:	Riparia gloire & 101.14
Growing of the vines:	Mechanical ploughing of the soil Viticulture practices: Spraying kept to the absolute effective minimum
Harvest:	Exclusively hand picked
Grape Selection:	Two successive selections before and after the de-stemming process
Vinification:	A long period of maceration (about 3 weeks)

Owner - CEO:	M. François-Xavier BORIE
General Manager	M. Pierre-Antoine BORIE
Director R&D	Ms Christel SPINNER
Cellar Master:	M. Benoît ESTASSY
Vineyard Manager:	M. Antonio FLORES
Consultant Oenologist:	M. Eric BOISSENOT
General Manager/Public Relation:	Miss Emeline BORIE



ABOUT THE 2020 VINTAGE



The 2020 vintage will remain in our memory not just because of its quality but also because it was our first “masked harvest”. It is characterized by its precocity, which applied to every stage of the season.

Everything began with a winter of 2019/2020 which was very wet and mild. The heavy rainfall replenished the water table which had become very low.

Budburst was early, from the 20th March onwards, at the same time as our “confinement” in France. On Monday 30th April the vintage was due to be presented to the world, but nothing in 2020 went according to plan, and it snowed that day. Luckily the snow melted quickly on the warm soil, but this cold spell added to our concerns at this already complicated time.

The sun and spring temperatures soon meant that the vines could continue to develop.

The first flowers appeared in early May to celebrate a return to normality, and the rain was only intermittent. The return of the sun and warmth allowed for a quick and uniform flowering. Spring and its changeable weather required great vigilance on behalf of the vine grower as the conditions were ideal for vineyard diseases, but thanks to our caution and care for our vines this risk was kept at bay.

From mid-June, we had dry weather combined with increasing temperatures which continued until the weekend of August 12th, when we had heavy rain. The wines had been in need of moisture, and this permitted the “veraison” to take place under good conditions. The first grapes were seen to change colour at the end of July and beginning of August, and then to continue towards optimum ripeness.

The month of August had hot days and cool nights. The significant difference between daytime and night-time temperatures meant that the grapes could mature steadily, keeping their fresh aromas, and attaining an impressive ripeness of tannin.

We took out our secateurs on September 14th to attack the Merlots under record breaking temperatures for the month of September. Between 36 and 38 degrees Centigrade, 96 to 100 degrees Fahrenheit. The harvest was very healthy, the grapes highly concentrated, and the tannins very ripe.

We finished picking our Cabernet Sauvignon on the 26th September.

The assemblage, blend, of **Grand-Puy-Lacoste 2020** is again largely Cabernet Sauvignon, 76%, and demonstrates the ability of our terroir to express the character and charm of great Cabernet.

Our wine is a deep reddish purple, intense and bright.

The bouquet is of ripe black fruit, violets and spices. Complemented by an attractive mineral freshness.

On the palate the first impression is of clean, balanced and persistent fruit, carried by its ripe and rounded tannins. The wine is finely knit, combining charm, elegance and freshness, with a long pure finish and pronounced aromatics.

Yet again, this fine vintage with its richness and complexity displays the impressive terroir of Grand Puy Lacoste. This can certainly be numbered among the great successes of the property.

CHÂTEAU GRAND-PUY-LACOSTE HISTORY

The name Grand-Puy («puy» comes from the Latin word podium, meaning hill) describes this vineyard's privileged location overlooking Pauillac, where the château reigns over a sea of vines.

Included in the famous 1855 classification, Grand-Puy-Lacoste has had an important role to play in the history of Bordeaux wine since the early 16th century. It previously belonged to a family who contributed several members to the Bordeaux parliament. They fell in love with the magnificent gravel terroir and were responsible for establishing the wine's fine reputation. They were followed by several other families: the Lacoste (who gave the estate its definitive name), the Saint-Guirons, and the Saint-Legier.

In 1930, the château's history was marked by the arrival of Raymond Dupin, an unusual character and bon vivant who remained the owner until 1978. Shortly before his death, he sold Grand-Puy-Lacoste to the Borie family because he appreciated their rigour and devotion to producing fine great growth wine in the Médoc.

François-Xavier Borie, the present owner, is behind this superb estate's renaissance. He has made major investments and constantly improved the quality of Grand-Puy-Lacoste in order to reflect all the finesse of its great Pauillac terroir.

Grand Puy Lacoste, Classified Growth of Pauillac produces wines with intense colour and powerful but velvety tannins and is considered to be a typical Classic Pauillac.

DOMAINES FRANÇOIS-XAVIER BORIE

PAUILLAC



VINTAGE 2020



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