



2022 VINTAGE

Grand Vin Blending:

Château Grand-Puy-Lacoste

79% Cabernet Sauvignon - 21% Merlot

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|------------------------|---|
| Dates of harvest: | September, 7 th to 23 rd 2022 |
| Ageing: | In French oak barrels with 75 % of new barrels |
| Yield of this vintage: | 38 hl/hectare (10 000 vines/Ha) |
| Date of blending: | December 2022 |

Second wine Blending

Lacoste-Borie

**56% Cabernet Sauvignon - 35% Merlot –
9% Cabernet Franc**

GENERAL INFORMATION

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| 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) |

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|----------------------------------|---------------------------|
| Owner - CEO: | M. François-Xavier BORIE |
| General Manager | M. Pierre-Antoine BORIE |
| Director R&D - Oenologist | 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 2022 VINTAGE



This 2022 vintage has been full of very agreeable surprises. Everything began with a fairly mild winter. Rainfall was sufficient for the ground to build up its reserves.

Thanks to that the Merlots started to bud on the 28th March and the Cabernet Sauvignons around the 30th. At this point, the development of the vines was following its normal course.

Flowering occurred around May 18th. This took place in record time due to extremely favourable climatic conditions: fine weather, sun, warmth (temperatures exceeding 30 degrees Celsius) and light winds. This uniform flowering was a sign of the healthy development of the vintage.

Spring alternated heat wave temperatures, sometimes around 40 degrees, with light rain which was just enough to prepare the vines for the summer that lay ahead of them.

This pattern remained the case throughout the growing season right up to the harvest. Our vines were able to continue ripening uninterrupted until the fruit was in perfect condition.

The first grapes to change colour were spotted on July 13th. This happened during very hot days but with very cool nights. The significant difference between daytime and nighttime temperature meant that the grapes could ripen steadily, retaining a fine aromatic quality and attaining a significant tannic richness.

At the end of August, we were watching closely, waiting for the perfect moment to start the harvest at optimum maturity. Our secateurs attacked the Merlots on September 7th. The earliest harvest ever!

The weather was stable, so there was no need to hurry. The harvest was very healthy, the grapes extremely concentrated, aromatic and the tannins were very ripe. The harvest followed its course, interrupted only for the weekend of the Marathon des Châteaux du Médoc (September 10th & 11th), and finished with the last of the Cabernets on September 23rd.

The blend of **Grand-Puy-Lacoste 2022** is again dominated by Cabernet Sauvignon (79%) demonstrating, as if it were necessary, the potential of our terroir to express the character and charm of great Cabernet.

Our wine is a deep bright and intense red/purple colour.

The bouquet is of flowers, violets in particular, spicy and with very ripe fruits such as blueberries and blackberries. It is completed by a fresh minerality and a note of graphite.

On the palate, there's a crescendo of flavours, smooth, dense and complex. This 2022 has fine balance, notable freshness and a long finish sustained by powerful but melted tannins.

Once again, this remarkable vintage allows Grand-Puy-Lacoste to demonstrate the capacity of our terroir to summon from our vines grapes with richness, complexity and elegance.

This vintage is unique, impossible at the moment to compare with any other! The combination of the ripeness of the fruit and the freshness on the palate makes it a wine of real stature and great longevity.



2022

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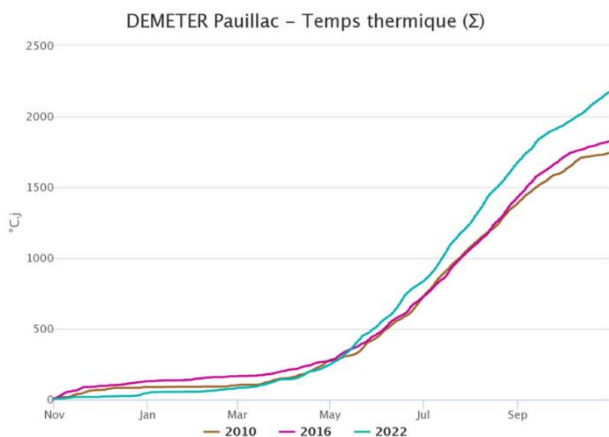
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We can say of 2022 vintage that is :

- The hottest
- Among the driest
- The earliest harvest.

GPL is dense, warm, endlessly long, complex and flavorful.
The LACOSTE BORIE is shimmering, an aromatic explosion.

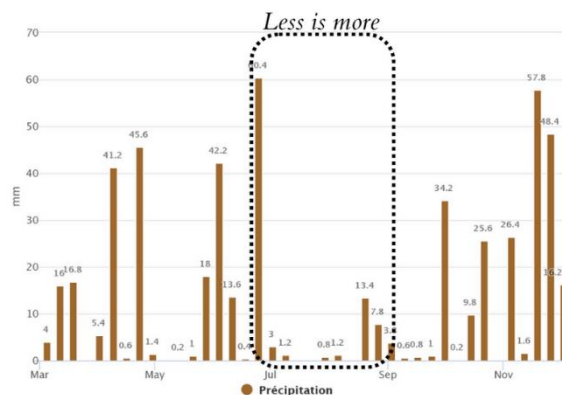


Yield : 38hl/ha

Harvest dates :
September 07 - September 23

Rainfall March to September :

- 2022 : 294mm
- 2016 : 283mm
- 2010 : 238mm
- 2003 : 247mm



VINTAGE 2022



www.grand-puy-lacoste.com

DOMAINES FRANÇOIS-XAVIER BORIE
PAUILLAC



Domaines François-Xavier BORIE

BP 82 - 33250 PAUILLAC - France

Phone: +33 (0)5.56.59.06.66

Email: dfxb@domainesfxborie.com

Fax: +33 (0)5.56.59.22.27