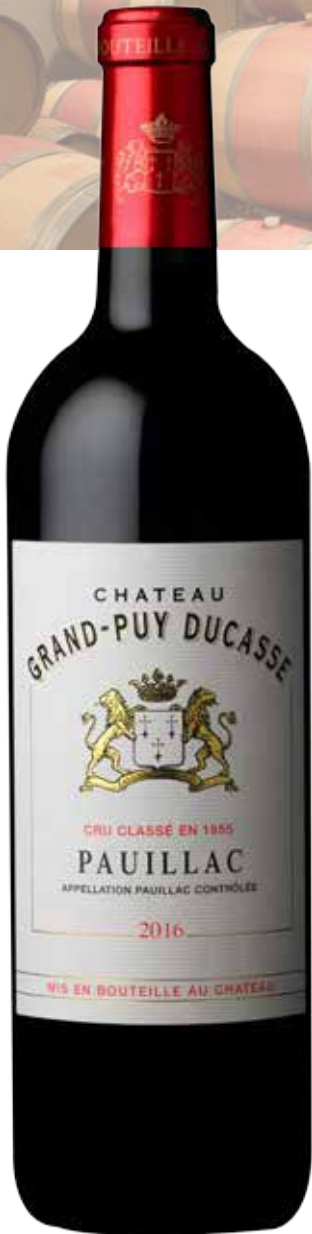


# Château GRAND-PUY DUCASSE

Grand Cru Classé 1855, Pauillac

 *Vintage 2016* 



## History

Three large plots in the best parts of Pauillac form the vineyard of this classified growth. This unusual configuration is a direct inheritance from the estate's founder, Pierre Ducasse, an eminent lawyer. In the 18th century he gave a single name to a fine vineyard holding, which was put together through inheritance and purchases.

When he died in 1797, his son, Pierre, inherited a 60-hectare exploitation, named Ducasse-Grand-Puy-Artigues-Arnaud, of which two third were planted with vines. The estate was classified in 1855, under the name of Artigues Arnaud.

## Terroirs

Garonne gravels and silica, typical of Pauillac, for the Cabernet Sauvignon, and sandy gravels for the Merlot.

The vineyard consists of three large plots in the commune of Pauillac. The vines border those of Mouton, Lafite and Pontet-Canet to the North. In their central part, they cover part of the Bourdieu of Grand Puy, and, at their southern extremity, the Saint-Lambert plateau.

## Appellation

Classified Growth, Pauillac

## Culture management

Parcel management of soil and vineyard. Certified sustainable farming. Involvement in the EMS (Environmental Management System) and certified HEV level 3 and ISO 14001 since vintage 2016.

## Surface of the vineyard

41 hectares

## Planting density

10 000 feet / ha

## Average age of the vines

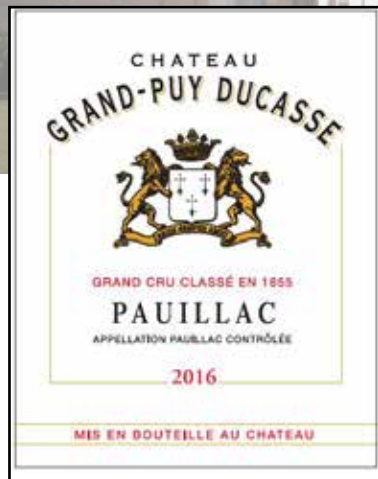
34 ans



# Blend

## 65 % Cabernet Sauvignon

## 35 % Merlot



### Climatic conditions

This 2016 vintage was classified in the wine-grower's memory as an unprecedented vintage, in which one finds himself on a rainy spring day- It had fallen at the end of the average annual precipitation of a dry year and an endless summer. The tremendous harvest conditions of the 2016 Indian summer recalls those of the greatest vintages, which could only be a very good omen...

### Ripening phases

Bud Break: around April 3rd 2016  
Flowering: around June 6th 2016  
Ripening: around August 9th 2016

### Harvest dates

Merlot young grapes: from September 26th to 30th 2016  
Merlot matured grapes: from October 3rd to 10th 2016  
Cabernet Sauvignon: from October 10th to 20th 2016

### Yields

50 hl/ha

### Winemaking

After manual harvesting in crates and an initial sorting in the vineyard, the grapes were sorted again using the latest generation optical sorting system. Vinification was carried out in stainless steel temperature controlled tanks.

For some of the batches, malolactic fermentation was carried out in new barrels. 40% of new barrels for this wine.

### Production

120 000 bottles

### Tasting Note

Château Grand-Puy Ducasse 2016 shows a deep rubis colour with dark purple hues. The nose reveals some spices, black currants notes with cedar aromas. Then, the wine develops touches of black plums and graphite. The attack, long and creamy, reveals racy tannins and shows a pure acidity. The palate is smooth, full and ends on a well-balanced final.

**Bettane & Desseauve : 95-96**

**Decanter : 93**

**James Suckling : 92-93**

**Robert Parker/Neal Martin : 91-93**

### Team

Managing Director  
Thierry Budin

Deputy Managing Director and Technical Director  
Anne Le Naour

Consultant Oenologist  
Hubert de Bouärd



Château Grand-Puy Ducasse  
4 quai Antoine Ferchaud BP23 - 33250 PAUILLAC  
T +33 (0)55 56 59 00 40  
www.grandpuyducasse.fr - contact@cagrandscrus.fr