

Prélude à GRAND-PUY DUCASSE

Second vin du Château Grand-Puy Ducasse, Pauillac

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.

Prélude à Grand-Puy Ducasse is the second wine of Château Grand-Puy Ducasse, made with the same care and energy as the first wine but blended with grappes from younger vines.

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

Pauillac

Surface of the vineyard

38 hectares

Planting density

10 000 feet / ha

Average age of the vines

34 ans

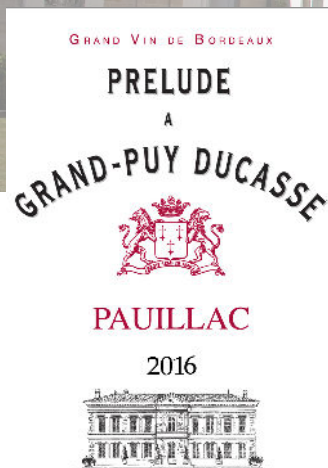
Culture management

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

Blend

58 % Cabernet Sauvignon

42% 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. 15% of new barrels for this wine.

Production

78 000 bottles

Tasting Note

Prélude à Grand-Puy Ducasse 2016 shows a beautiful rubis color with dark and violet hue. The nose is fruity and slightly spiced which reveals morello cherry notes and red and black berries.

The palate is sucker and reminds the intensity of fruits revealed by the nose. Sweet tannins sign an elegant and racy finish.

Team

Managing Director
Thierry Budin

Deputy Managing Director & Winemaker
Anne Le Naour

Consultant Oenologist
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