

Prélude à GRAND-PUY DUCASSE

Second vin du Château Grand-Puy Ducasse, Pauillac

2017



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). Second vintage certified High Environmental Value (HEV) level 3 and ISO 14001.

Blend

30% Cabernet Sauvignon

70% Merlot



Climatic conditions

An exceptionally dry winter and an incredibly mild start to the spring set the tone for a vintage that looked promising. But then, after a few nights of frost, particularly on the nights of 27 and 28 April, it was back to the drawing board! Many vineyards lost almost all of their crop, while others, more fortunate, emerged partially or totally unscathed. The remainder of the spring was exceptionally hot, but the weather in summer was variable. In those vineyards not affected by the frost, they were concerned that the vintage would be very early with small grapes, lacking in juice, and flabby acidity... But heavy rainfall in early September helped to restore balance to the vintage profile.

Ripening phases

Bud Break: around April 2nd 2017
Flowering: around May 20th 2017
Ripening: around July 21st 2017

Harvest dates

Merlot : from September 13th to 22nd 2017
Cabernet Sauvignon: from September 26th to October 3rd 2017

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

100 000 bottles

Tasting Note

Prélude à Grand-Puy Ducasse 2017 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 finish.

Team

Managing Director
Thierry Budin

Deputy Managing Director & Winemaker
Anne Le Naour

Consultant Oenologist
Mr. Hubert de Boüard



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