

Prélude à Grand-Puy Ducasse

Second wine of Château Grand-Puy Ducasse, Pauillac

1/2



Vintage 2012



Appellation

Pauillac

Terroirs

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

Surface of the vineyard

40 ha

Planting density

10 000 Vines / ha

Average Age of the vines

34 years

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



2/2

Climatic Conditions

The 2012 growing season was marked by rather severe weather conditions. The rainy, cold spring was followed by a dry summer, which slowed the vegetative cycle of the vine. We waited until the first weeks of October to start the harvest. 2012 remains in the memory as an atypical, complicated year where human choices were more important than ever.

Ripening phases

Mid-flowering : around June 4th
Mid-ripening : around August 9th

Harvest

Merlot : from October 1st to 12th
Cabernet Sauvignon : from October 12th to 16th

Yields

42 hl / ha

Winemaking

Following hand-picking and selection of the grapes on the vines, they are de-stalked and carefully sorted once more. Fermentation is carried out in temperature controlled stainless steel or concrete tanks. After blending, the wine is aged from 16 to 18 months in French oak barrels, 10% to 15% of which are new.

Production

70 000 bottles

The blend

60% Merlot
40% Cabernet Sauvignon

Tasting notes

This crimson-coloured 2012 shows aromas of strawberry, raspberry and violet on the nose. The palate, full and rounded, reveals a remarkable balance, supported by good acidity which gives it freshness. An enticing wine, easy to drink, characterised by its good balance.

Awards

SILVER medal at the "Concours des Grands Vins de France de Mâcon 2014"



Château Grand-Puy Ducasse
4 quai Antoine Ferchaud BP 23 - 33250 Pauillac
T. +33 (0)5 56 59 00 40 - F. +33 (0) 5 56 59 36 47
www.grandpuyducasse.fr - contact@cagrandscrus.fr