



2022 VINTAGE

Grand Vin Blending:

Château Grand-Puy-Lacoste

79% Cabernet Sauvignon - 21% Merlot

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

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)

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

AVETVSTATE ROBVR

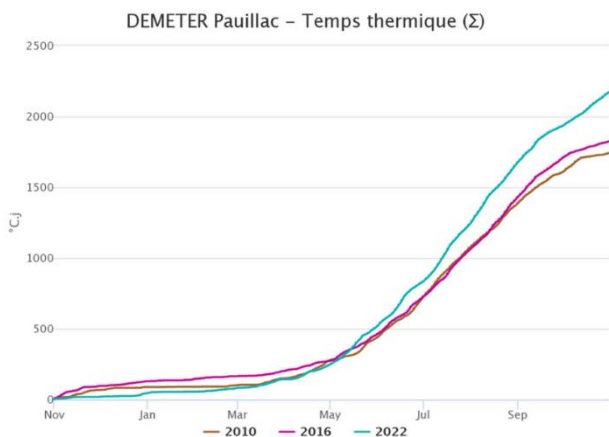
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We can say of 2022 vintage that is :

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

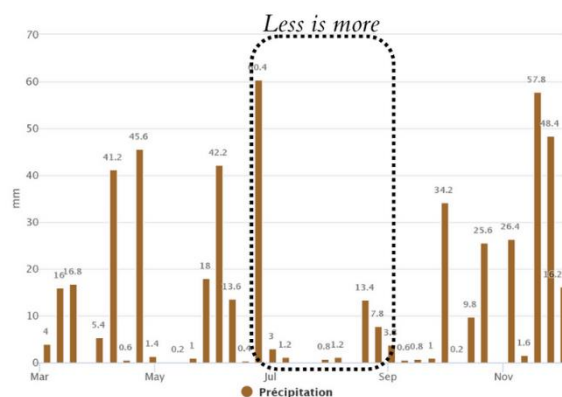
GPL is dense, warm, endlessly long, complex and flavorful.
The LACOSTE BORIE is shimmering, an aromatic explosion.



Yield : 38hl/ha
Harvest dates :
September 07 - September 23

Rainfall March to September :

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



DOMAINES FRANÇOIS-XAVIER BORIE
PAUILLAC



CHATEAU
GRAND-PUY-LACOSTE
GRAND CRU CLASSÉ EN 1855
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VINTAGE 2022



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