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# Chateau Grand Puy Lacoste

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A fifth growth of Médoc, the vineyard lies on one of the highest parts of Pauillac. The recorded history of Château Grand-Puy-Lacoste also called Château Grand-Puy-Lacoste-Saint-Guirons, goes back to the fifteenth century, when it belonged to a Monsieur de Guiraud, one of whose daughters married Monsieur de Jehan, a conseiller of the Bordeaux Parliament. It was a great-granddaughter of Jehan who married a Monsieur Saint-Guirous, whose name still appears on the label. He was a member of the noblesse de robe, and one of his daughters received a portion of the Grand Puy estate on marrying Monsieur Lacoste-hence Grand-Puy-Lacoste. This domain covers a single unit, to the south of Pauillac, on an eminence from which the name Grand-Puy (large knoll) is derived (A trace of the place named <<Grand-Puy>> is found in 1709 on the map made by Claude Masse). This elevation insures excellent drainage-the more so since the middle of the property has a pond which gathers all the excess water. One thing is certain: of all the classified growths of the Médoc, Grand-Puy-Lacoste is one of the rare ones, with the same vineyards as those which it had at the time of the classification of 1855. The existing chateau was built in 1850, an extension of the old residence dated precisely 1737, since this date can still be seen engraved over the front porch. The Bories, who are the current owners, decided to replace the old cuvier with stainless steel after the 1980 vintage, and the Chateau which was somewhat dilapidated at the time of purchase in 1978 has now been tastefully renovated. Most the vineyards are in one piece in front of the chateau on the plateau of Bages. Second label: Lacoste-Borie. Area under vines: 50ha. Soil: The subsoils are of coarse gravel and are extremely deep. Added yeasts: To the first tank only. Length of maceration: 15-21 days. Temp. of ferm.: 30 ° C. Control of fermentation: Thermoregulated. Type of fermentation tank: Stainless steel. Age of barrels: 30% new oak. Time in barrels: 18-20 months. Fining: Egg white. Filtration: None Type of bottle: Bordelaise Bottled at the chateau: 100%. Grape varieties: Cabernet Sauvignon-70%, Merlot-25%, Cabernet Franc-5%. Vines per ha.: 10,000. Average age: 38 years. Av. yield per ha.: 45-47%. Harvesting: Manual. Av. prod.: 13-14,000. Distr. of vines.: 1 Parcel. STORAGE: 7-20 years. SERVICE TEMPERATURE: 17 ° C. FOOD / CONSUMPTION: They are a perfect complement to lamb, veal, poultry and delicate game.