





CHÂTEAU GRAND-PUY DUCASSE

Pauillac Grand Cru Classé

www.grandpuyducasse.fr



VARIETALS	57% Cabernet Sauvignon, 43% Merlot
VINTAGE	2017
REGION	Pauillac, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Medium to deep garnet-purple.
NOSE	Aromas of crushed red and black currants, black cherries, dark chocolate and subtle smoky notes of cedar and tobacco leaves come through on the nose, representing the style of the house.
PALATE	On the palate, the wine delivers beautifully juicy texture and crunchy freshness, while the tannic structure is balanced with a brilliant acidity, towards a savory finish.
AGEING	18 to 24 months, depending on the vintage, in French oak barrels, 30%-40% new.
PAIRING	Best served with roasted and grilled meats, duck breast, lamb and salads.
READINESS FOR DRINKING	Ideal between 2020 and 2035.
RATINGS	94pts  WINEENTHUSIAST 92pts  Wine Spectator 91pts  JAMESUCKLING.COM 90pts  Wine Advocate
ORDER CODE	FR365

VINUM LECTOR