


# CHÂTEAU GRAND-PUY DUCASSE

## Pauillac Grand Cru Classé

[www.grandpuyducasse.fr](http://www.grandpuyducasse.fr)



VARIETALS	62% Cabernet Sauvignon, 38% Merlot
VINTAGE	2014
REGION	Pauillac, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE NOSE	Intense and brilliant burgundy red color. Although the bouquet is less expressive than the color, it is no less interesting with its notes of red fruits and spices on a melted wood. A touch of leather recalls the place of Merlot in the blend.
PALATE	Ample on the attack, the palate is supported by still firm and lively tannins that call for aging.
AGEING	18 months ageing in French oak barrels.
PAIRING	Best served with roasted and grilled meats, duck breast, lamb and salads.
READINESS FOR DRINKING	Ideal between 2022 and 2033.
RATINGS	92pts <b>WINEENTHUSIAST</b> 91-92pts <b>JAMES SUCKLING.COM</b>  90pts <b>Wine Spectator</b>
ORDER CODE	FR0365