

Prélude à Grand-Puy Ducasse

*Second Wine of Château Grand-Puy Ducasse
Pauillac*

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History

Prélude à Grand-Puy Ducasse is the second wine of the Château Grand-Puy Ducasse. Three large plots in the best parts of Pauillac form the vineyard of this exceptional cru. This unusual configuration is a direct inheritance from the estate's founder, Pierre Ducasse, an eminent lawyer. In the 18th century he gave a single name to a fine vineyard holding, which was put together through inheritance and purchases. When he died in 1797, his son, Pierre, inherited a 60-hectare exploitation, named Ducasse-Grand-Puy-Artigues-Arnaud, of which two thirds were planted with vines. The estate was classified in 1855, under the name of Artigues Arnaud

Thanks to impeccable harvesting and tailor-made winemaking, Cabernet Sauvignon and Merlot produce a wine renowned for its aromatic complexity, glorious structure and ageing capacity, all true to the classic Pauillac style.

The name "Prélude" states the ambition of this second wine to provide a true introduction to the "Grand Vin". Made from the young vines of the estate, it receives the same care at every stage. It ensures that it is more supple and forward than its senior, while showing the same qualities of elegance and harmony.

Appellation

Pauillac

Topography

The vineyard consists of three large plots in the commune of Pauillac. The vines border those of Mouton, Lafite and Pontet-Canet to the North. In their central part, they cover part of the Bourdieu of Grand Puy, and, at their southern extremity, the Saint-Lambert plateau.

Surface of the vineyard

59 hectares, including 40 under vine.

Soil

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

Grape varieties

60 % Cabernet Sauvignon
40 % Merlot

Average age of the vines

20 years

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

Average yields

42 hl/ha

Winemaking

After hand-picking and selection of the grapes on the vine, these arrive in the winery, where they are de-stalked and carefully sorted once more. Fermentation is carried out in temperature controlled stainless-steel tanks. Some of the wines undergo malolactic fermentation in new barrels. The wine is aged from 18 to 24 months, depending on the vintage, in French oak barrels 10 % to 15 % of which are new.

Production

60 000 to 70 000 bottles

Team

Managing Director
Thierry Budin

Technical Director
Anne Le Naour

Cellar Master
Cécile Bernier

Vineyard Manager
Benjamin Cassoulet

Consultant Oenologist
Hubert de Bouärd

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Winery and vineyard visits

Professionals only, by appointment.
Sales through the Bordeaux négoce.


CA GRANDS CRUS

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