



# CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

## 2021

### TERROIR

Completely situated in the village of Saint-Julien, the vineyard of Chateau Lagrange represents 118 hectares in red vines, spread over two hills with the slopes directed towards the North and the South, in one block. The subsoil is of clay and limestone and the topsoil is of pebbles and gravel. The climate is temperate and oceanic.

### THE VINTAGE

The total rainfall of recorded in 2021 was lower than the average of the past 25 years. It is interesting to note that temperatures remained cool throughout the growth cycle, a vital element for maintaining balance in the wines. The preparatory vine care during June and July allowed the grapes to reap full benefit from the sun's rays. The first baskets of Merlot were picked on 27th September with an uncertain weather but the Indian summer began on 4th October : it was the day when everything changed, the turning point. We decided to take our time and to suspend the picking for 2 days. It was a risky decision but a necessary one if we were to harvest great Cabernets! We finish the harvest on th 12th October, we observed the grapes developing every day, progressively more concentrated, losing up to 30% in weight, the tannins and skins becoming finer, revealing promising aromas. The balance and harmony of the 2021 vintage reminds us somewhat of the wines produced in the 2000s, with a higher quality in the tannic framework and the aromatic precision. Like a window open onto the past, the 2021 will be our neo-retro vintage par excellence !



Blend	84% Cabernet Sauvignon 14% Merlot 2% Petit Verdot
Planting Density	8 700 to 10 000 vines / hectare
Harvest	From September 27th to October 12th 2021 Grapes are hand-picked into individual crates A first selection is done by hand on whole bunches, and a second one grape by grape with an optical camera
Vinification	Plot by plot and intra plot vinification 102 thermo-regulated stainless steel vats for 103 vine plots Variable capacity of the vats : 36 to 220 hl Selection of batch conducted according to the varietal, age of vines, terroir and grapes maturity. Traditional vinification at 26-28 °C during 18 to 25 days Moderate pumping-over every day, or pigeage or delestage Malo lactic fermentation through co inoculation
Average age of the vine	45 years
% of first Label	39%
Barrel Ageing	Blending in January Maturation for 21 months 50 % of new oak barrels Fining in barrel with fresh egg-whites Final blending before bottling
Tasting Window	2025 - 2050

### TASTING NOTE

Dark red colour with a crimson tint. Aromatic notes of red fruit, such as strawberry or raspberry. The attack is supple and fleshy. With 84% of Cabernet Sauvignon in the blend, the tannic structure is powerful yet elegant. The harmony that reigns throughout promises a large drinking window.

