



CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

2024

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 2024 Vintage : Brilliance born of adversity

Years ending in 4 have always had the reputation of being challenging for winemakers, and 2024 proved to be no exception. The vineyards of France suffered unpredictable weather conditions, testing the patience and the skills of those whose noble job is to care for the vines. However, in spite of much uncertainty and many gloomy predictions, this vintage stands today as a brilliant testimony to Man's resilience and adaptability in the face of Nature. It was accumulated experience, acquired over many decades, that was the key to the 2024 vintage. We adjusted our approach in response to the vagaries of the climate, reinforcing our care in the vines and our attention in our winemaking. It was this fragile equilibrium between ancestral skills and modern techniques that enabled uncertainty to be transformed into unexpected success.



Blend	84% Cabernet Sauvignon 10% Merlot 6% Petit Verdot
Planting Density	8 700 to 10 000 vines / hectare
Harvest	From September 24 to October 8 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
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 NOTE

The Cabernet Sauvignons really shone this year, which came as no surprise to us given their relatively small berry size. As a result, a high proportion went into the Chateau Lagrange blend (84%). On the other hand, the Merlots made up 10% of the blend. The Petit Verdot played its role of supporting actor to perfection, bringing colour, structure, and mid-palate volume, plus very pronounced peppery notes this year. It was the perfect finishing touch! The press wines were extremely elegant and made up the remaining 11% of the blend. They bring richness to the middle palate, good length, and also add an extra dimension to this vintage. Particularly attentive work in the vines, stringent sorting, and bespoke winemaking enabled us to accomplish the feat of creating a Grand Vin that is subtle and beautifully harmonious with silky tannins, that also offers a wide drinking window. If years ending in 4 have the reputation of being complex, they also have the potential to produce transcendent wines that overcome adversity to capture the essence of a singular vintage.

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