

Les Fiefs de Lagrange

SAINT-JULIEN

2012

GEOGRAPHICAL AND GEOLOGICAL DESCRIPTION

Completely situated in the village of Saint-Julien, the estate is spread over two hills with the slopes directed towards the North and the South. The subsoil is of clay and limestone and the topsoil is made of pebbles and gravel. 111 hectares in red vines.

THE VINTAGE : LES FIEFS DE LAGRANGE 2012

Complex climate characterized by cold in February, dryness spells in February, March, August, September, and by intense rains in April, June and October.

The harvest time in red was short (13 days) and started on 8th October and ended on 21st October 2012 with up to 100 pickers. **The blending consists of 61% Cabernet Sauvignon, 31% Merlot, and 8% of Petit Verdot.**

VINE CULTIVATION

- Planting density: from 7,500 to 10,000 vines per hectare
- « Medocain » fixation on three wires to get the best sun exposure possible
- Pruning to limit production: an average of 4 to 6 buds left per vine
- Traditional ploughing and soil management
- Controlled phytosanitary treatments to ensure plant protection
- Thinning of the extra grapes in July to keep only the qualitative grapes
- Maturity checking per plot
- Hand-picked and hand-sorted grapes

IN THE CELLARS

VINIFICATION

The contents of vats are selected according to the grape varieties, the age of the vines, the « terror » and the maturity

- 94 vats : 220hl to 66hl stainless steel vats with thermo regulation
- Moderate pumping-over everyday; pigeage and pumping over -- maceration of 15 days to 3 weeks.
- Selection of free-run wine and of press win
- Fermentation malolactic by coinoculation
- Blending selection of the « Grand Vin » (Château Lagrange) and the second wine (Les Fiefs de Lagrange) in February, following the harvesting
- Average age of the vine producing les Fiefs de Lagrange: 30 years

MATURING IN BARRELS

- Air conditioned cellars with regulated hygrometry
- 20 % of new oak barrels every year for Les Fiefs de Lagrange, maturing for 13 months
- Maturing with the bung on top for about 6 months (3 tops per week)
- Supplementary maturing with the bung on the side with racking every 3 months
- Fining with fresh egg-white in vats
- Final blending before bottling

Consultant oenologist : Eric BOISSENOT

TASTING NOTE



IN THE VINEYARD