

Les Fiefs de Lagrange

SAINT-JULIEN

2014

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 2014

Unstable weather, with successive rainy and stormy periods, punctuated the summer, although the last two weeks of July were hot and dry. The real Summer arrived at last at the end of August. Once again the Bordeaux miracle brought a smile back to the winegrowers' faces! The 5 weeks of heat and intense sunlight that followed were going to make all the difference. Hot dry weather settled in and Lagrange recorded only 7 mm of rain over 40 days! The **Merlot** harvest began on 25th September, the **Cabernet Sauvignon** harvest began on 7th October and finished 17 October. The blending consists of 52% Cabernet Sauvignon, 41% Merlot, and 7% 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

VINIFICATION

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

- 98 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 co-inoculation
- 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 top-ups 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
 General Manager : Matthieu BORDES
 Assistant Manager : Benjamin VIMAL

TASTING NOTE

Red in color with purple hues, a complex nose, with a mouth that is "gourmande" is how to describe this great vintage Fief! Cherry, blackcurrant, liquorice and pepper aromas dominate the palate but also with a cool roundness that brings with it a certain elegance. A long finish for this wine whose vines have an average age of 35 years. (2017 - 2027)

