



CHÂTEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855
SAINT-JULIEN

2010

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. From 20 to 55 year old.

THE VINTAGE

Unusual combination of dryness and cold. The growth cycle slowed down over the last weeks due to the drought which led us to a late picking.
The harvest time was long and started in red on 29 September and ended on 20 October 2010 with up to 100 pickers. **The blending consists of 75% Cabernet Sauvignon, 25% Merlot.**

VINE CULTIVATION

- Average age of vine-stocks: 40 years old
- 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
- Thinning out of the leaves in July on both sides of the row to improve the air circulation and reduce the level of humidity in the 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 « terroir » and the maturity

- 220hl, 123hl, 92hl stainless steel vats with thermo regulation
- Moderate pumping-over everyday - maceration of 15 days to 3 weeks.
- Selection of free-run wine and of press wine
- Blending selection of the « Grand Vin » (Château Lagrange) and the second wine (Les Fiefs de Lagrange) at the end of vatting.

MATURING IN BARRELS

- Air conditioned cellars with regulated hygrometry
- 60 % of new oak barrels every year for Château Lagrange, maturing for 21 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-whites (about 6 whites per barrel)
- Final blending before bottling

General Manager: Bruno EYNARD

TASTING NOTES

Deep and intense colour, red and black fruits aromas, toasted and vanilla notes.

In the nose, impression of freshness.

Attack very firm in mouth and increasing with an exceptional tannic richness.

Powerful, smooth and harmonious tannins.

IN THE VINEYARD

