



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

The blending consists of 76% Cabernet Sauvignon, 18% Merlot, and 6% 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 control the yield (4 to 6 buds left)
- Controlled phytosanitary treatments. - Thinning of the extra grapes in July
- 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

HARVEST CONDITIONS

In the vines:

- Early bud burst due to a mild winter, then few episodes of rains during the summer, in spite of a sunny last fortnight of July. A miraculous Indian summer in September and October.
- The longest harvest ever: from Sept 25th to Oct 17th. (23 days)
- Hand picking into individual crates for the 115 hectares
- 120 pickers on average recruited according to the daily needs by a specialised agency, allowing a considerable flexibility of harvest to optimize the ripeness.
- Last sorting grape by grape with an optical camera
- Plot by plot vinification in 98 stainless steel vats of which 78 are small capacity (66 to 90hl)
- Co-inoculation allowing simultaneous alcoholic and malolactic fermentations in the aim of protecting the wine and reducing the manipulation throughout the sensitive phase.

VINIFICATION

- First sorting by hand on whole bunches to eliminate those showing imperfections
- Latest state-of-the-art de-stemmer less damaging for the grapes
- Intra-plot selection thanks to 98 tanks

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

- 220hl to 66hl stainless steel vats with thermo regulation
- Moderate pumping-over everyday, pigeage. Maceration from 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) in February, following the harvesting. 12% of press wine in Château Lagrange.
- 40% Château Lagrange and 60% Fiefs de Lagrange.
- Average age of the vine producing Château Lagrange: 40 years

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 (2 top-ups per week)
- Racking every 3 months
- Fining in barrel with fresh egg-whites – Final blending before bottling

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TASTING NOTE