

Les Fiefs de Lagrange

SAINT-JULIEN

2022

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 vines' impressive resilience on the property's gravelly terroirs was not even pushed to its limit by the unique weather conditions of 2022! Once again, we have proof that the vine plants possess the necessary resources to face challenging (sometimes extreme) weather conditions. The cool, refreshing nights had a buffer effect on the extraordinarily high daytime temperatures in this the hottest ever vintage on record in Bordeaux. The grapes were quite unique, small, concentrated and ripe with a disconcerting acidity. We harvested little but great ! We are privileged to be able to write some of the most remarkable pages of the Domaine's history: the fact is that Bordeaux has probably produced the greatest vintage of the last fifty years.



Blend	48% Cabernet Sauvignon 41% Merlot 11% Petit Verdot
Planting Density	8 700 to 10 000 vines per hectare
Harvest	From September 8th to September 30th. 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	30 years
Barrel Ageing	Blending in Januray Maturation for 13 months. 20 % of new oak barrels Final blending before bottling
Tasting Window	2025 - 2040

TASTING NOTE

This Fiefs de Lagrange which represents 60 % of the total production, is made from vines that are 30 years old. The Cabernet Sauvignons are back in force, exceptional in this vintage, with 48 % in the blend. They are joined by 41 % of Merlot and a significant 11 % of Petit Verdots. The 2022 will impress with its power and creaminess, offering superb aromas of black and red fruit. The structure is dense and velvety. This Fiefs 2022 is surprisingly accessible yet built to last over several decades.

