



CHATEAU LA LAGUNE

Vintage 2021

A cold winter with heavy rainfall

Winter of 2020-2021 begins with a fairly dry and mild month of November, allowing us to make the final horn silica (501) to promote the vine's reserve, spread our Biodynamic composts, and apply the horn manure of Maria Thun to help decompose the organic substances. From December, the weather changes. We are going to have a succession of sometimes heavy rainy periods until March with temperatures below the average for the season. Pruning begins around 20 November 2020 and ends at the beginning of March 2021 with the plots most sensitive to the cold.

A start marked by a cold wave

The month of March is mild and dry, which allows us to observe the first green vine tips in the week of March 11.

As the vines continue to develop, the thermometer showed temperatures close to -4°C during the nights of April 7 and 8. We see some damage (<10%).

At the end of April, we apply the prepared horn manure (500P). This biodynamic preparation promotes microbial activity in the soil.

A mild and wet spring

The months of May and June are marked by very heavy rainfall. We are recording 70 mm more than the ten-year average (87 mm in May and 197 mm in June). This rainfall increases the risk of mildew but the observations associated with the accompaniment of the vine by herbal teas make it possible to keep the vines in good health. During these two months, we have a few days (May 28 to June 15) when the rain stops and the temperatures rise. The vine quickly starts to grow again and flowering takes place at the same time.

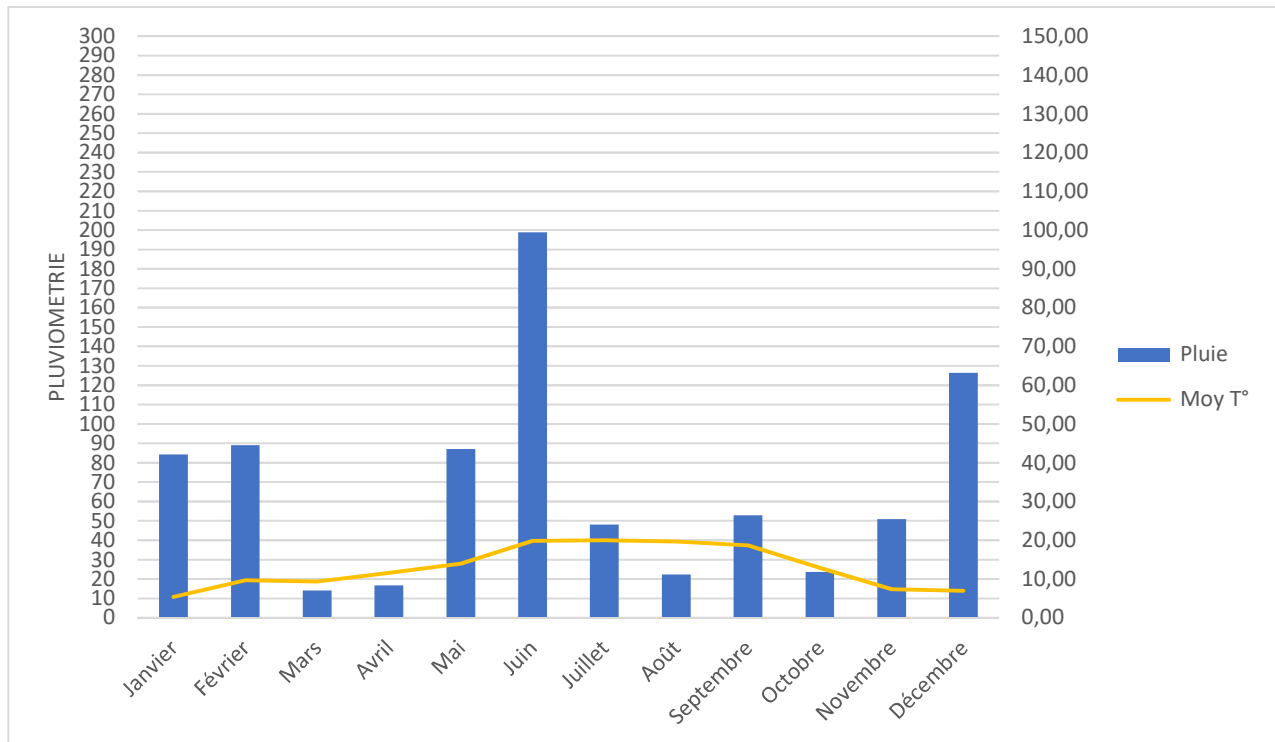
During the entire growth phase, we applied several Horn Silica (501) in order to increase photosynthesis and reduce disease tendencies.

A cool, dry summer

From mid-July, the good weather sets in. Work on the vines continues, giving us a glimpse of great harvest potential. The sanitary state of the foliage allows the grapes to develop in good conditions. The first veraison berries are visible around July 20. The plots with the early ripening located on the hilltop will complete veraison around August 10, while the last to ripen plots, located in Agassac on August 25.

During the month of September, the rain returns. Maturation continues and the health of the vineyard remains healthy.

On September 20, a few days before the harvest, we carry out a 501 in order to increase the quality of the grapes and their resistance to rot.



Station météo Château La Lagune 2021

Harvest in two parts

The first maturity control of grape berries was carried out on 8 September and this confirms that we will be on a Bordeaux vintage of the last century. The grapes are lower in sugar than the last past vintages and are beginning to have a beautiful aromatic expression.

We begin the harvest with weather conditions similar to spring. On September 23, the first pruning shears were given to the Merlots located on the plateau. The first juices present a beautiful aromatic intensity, a good balance (sugar/acidity), and a very beautiful color. Despite the fairly humid weather, the sanitary condition remained healthy and the quality of the grapes was not affected. The Merlot harvest continues until September 30. In parallel with the Merlot, we harvest the Petit Verdot which has a beautiful aromatic quality. Despite the rainy weather, the skin of the Cabernet Sauvignon is well refined, the tannic structure is present as well as the color and the aromatic potential. We waited until October 4 and the return of good weather to harvest the Cabernet Sauvignon: We start with the plot located on the hill. We continue on October 6 with the plot located on the vineyard of Mademoiselle L to end on October 12 with the oldest located plot on the Agassac.

The cellar

Fermentations are rapid this year and despite the gentle extractions, deep colors and a beautiful tannic structure appear very quickly.

The hot post-fermentation maceration significantly modifies the wines, which gain enormously in complexity and structure.

In general, the vintage is characterized by very aromatic wines, the color is dense and deep.

An intense vintage that ends with great potential

The 2021 vintage will remain marked by its freshness and humidity. Observations, hard work, and patience have enabled us to harvest grapes at good maturity in order to obtain wines that permit us to predict a vintage of good quality and long aging potential.