



The vast vineyard of Lagrange spreads over 118 uninterrupted hectares in Saint-Julien appellation. In 1855, its passionate and visionary owner, the Count Duchâtel, contributed to its classification as a third growth. Today, the hard work that has begun in the 1980ies, continues. The great care taken to the vineyard (yield control, harvest by hand) and the vinification plot by plot give birth each year to a rich and elegant wine, with a long ageing potential. The wine property is one of the very few in Médoc, producing a white wine: Les Arums de Lagrange. Matthieu Bordes and his team defend the principles of respect for environment, development of a unique site and exchange with people who have a passion for wine.

Total surface of the property: _____ 157 hectares (390 acres)

Surface of the vineyard: _____ 118 hectares (295 acres)

Red grapes: _____ Cabernet Sauvignon 67%, Merlot 28%, Petit Verdot 5%

Planting density: _____ 7 500 à 10 000 vines per hectare

Vineyard in white: _____ 7.5 hectares

White Grapes: _____ Sauvignon blanc & gris 80%, Sémillon 20%

Soil:

Two Gunzian gravel slopes on to a silico-clayey and sub soil.

Viticulture:

Short pruning, traditional ploughing and soil management.

Harvest :

Hand-picked grapes. Sorting out according to the grape varieties, the age of the vines, the plot maturity, and the type of the soils. Harvest station equipped with two optical sorters.

Wine-making method of the red wine:

Elaboration in thermo-regulated stainless steel vats of 66 to 220 hl. Traditional Bordeaux vinification at 28°C, maceration of two or three weeks. Selection and blending of the cuvee to create the « Grand vin » and the second wine, les Fiefs de Lagrange.

Maturing : in French oak barrels: (60% new for the Grand vin, 20% for the second wine, 30% for the white wine). Duration : 21 months for the « Grand vin » and 12 months for the second wine.

Fining: With egg whites, traditional racking with candle light. Bottling on the own chateau's line



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