



CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

2005

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

We can summarise the weather conditions of the 2005 vintage in three words: drought, sunshine and thermal amplitude. This is a superlatives year. 2005 vintage will remain in the memories with exceptional climatic conditions.



Blend	46% Cabernet Sauvignon 45% Merlot 9% Petit Verdot
Planting Density	8 700 to 10 000 vines / hectare
Harvest	From September the 21th to October the 10th, 2005 Grapes are hand-picked into individual crates
Vinification	Plot by plot vinification Thermoregulated stainless steel vats of variable capacity Vinification at 26-28 °C during 15 to 22 days Moderate pumping-over every day, or delestage or pigeage
Average age of the vine	40 years
% of first Label	43%
Barrel Ageing	Blending in January Maturation for 21 months. 60 % of new oak barrels Finishing in barrel with fresh egg-whites Final blending before bottling
Tasting Window	2012 - 2035

TASTING NOTE

Dark colour with ruby highlights for this great vintage with astonishing youth. The nose has truffled aromas giving way to more fruity notes: cherry, black cherry, licorice and cedar notes. Evolution shows menthol notes. The attack is rich and vibrant. The mid-palate is suave with a pleasant freshness, the whole presents a harmony and a rare elegance worthy of the greatest wines of Saint Julien

