



CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

2006

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.



Blend	59% Cabernet Sauvignon 41% Merlot
Planting Density	8 700 to 10 000 vines / hectare
Harvest	From the 18th of September to the 5th of October 2006 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 Malo lactic fermentation through co inoculation
Average age of the vine	40 years
% of first Label	41%
Barrel Ageing	Blending in January Maturation for 20 months. 60 % of new oak barrels Fining in barrel with fresh egg-whites Final blending before bottling
Tasting Window	2014 - 2040

TASTING NOTE

The colour is rich and deep with purple red nuances. The nose is dominated by fresh red fruits with no over ripeness and by toasty notes. The fresh fruit, with a zest of citrus, coats the wood and liquorice aromas. In the palate, the entry is well-structured and ample; the development remains virile, very generous and remarkably powerful ; the very long finish offers sweetness without tannic harshness. It's a typical vintage of the Médoc marrying concentrated elegance and unctuousity whilst preserving the freshness brought by the great cabs.

