



CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

2007

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 vintage 2007 is affected by a cool summer with important rainfalls in the spring. The sun shines again in September allowing the grapes to mature.



Blend	68% Cabernet Sauvignon 25% Merlot 7% Petit Verdot
Planting Density	8 700 to 10 000 vines / hectare
Harvest	From September the 20th to October the 13th 2007 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	38%
Barrel Ageing	Blending in January Maturation for 16 to 20 months. 60 % of new oak barrels Finishing in barrel with fresh egg-whites Final blending before bottling
Tasting Window	2012 - 2035

TASTING NOTE

Bright slightly brick-coloured robe, still surprisingly young. The nose is complex, offering smoky notes, graphite, liquorice, blackcurrant and menthol. The palate boasts a frank, lively attack and perfectly integrated tannins. This bottle demonstrates the elegance of Lagrange wines, showing how the quality of our *terroir* goes far beyond the notion of vintage. This wine is at its peak today but will continue to age well for many years to come.

Tasting note : May 2020

