



# CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

## 2008

### 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 month of July is hot and dry, but never over-hot. Cool temperatures and rainfall come back again in August. The Bordeaux miracle happens again from September 15th onwards. The hot days speed up thus ripening, drying the bunches. The nights are cool, finishing off the ripening of the poly-phenols. First use of the small tanks introduced earlier this year.



Blend	72% Cabernet Sauvignon 26% Merlot 2% Petit Verdot
Planting Density	From 8 700 to 10 000 vines / hectare
Harvest	From October the 6th to October the 23rd 2008. Grapes are hand-picked into individual crates.
Vinification	Plot by plot and intra plot vinification Thermo-regulated stainless-steel vats of variable capacity The selection of batch is conducted according to the varietal, age of vines, terroirs and grapes maturity 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	40%
Barrel Ageing	Blending in January Maturation for 18 to 21 months. 60 % of new oak barrels Fining in barrel with fresh egg-whites Final blending before bottling
Tasting Window	2015 - 2035

### TASTING NOTE

Notes of iodine and violets emerging with time. Sensation of freshness and purity of aromas on the nose. The palate is medium-bodied with firm, flesh and ripe tannins, well balanced. It opens up in the glass but these tannins will take few more years to get integrated.

