

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

2009

## **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

Surprisingly, 2009 is not a very hot year (nowhere near the heat-wave of 2003), nor is it a very dry one such as 2002 or 2005. However, the arrival of rainfall and warmth corresponded perfectly to the vine's needs during its growth cycle. Very good climatic conditions during the months of August, September and October. The last 10 days of September and the first of October were even the best of the year.



Blend 73% Cabernet Sauvignon 27% Merlot

From 8 700 to 10 000 vines / hectare **Planting Density** 

> Harvest From September the 28th to October 16th 2009. Grapes are hand-picked into individual crates.

A first selection is done by hand on whole bunches, and a second one

grape by grape with an optical camera.

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

47%

**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** 

2015-2050

## TASTING NOTE

Lots of blackberry, blackcurrant and liquorice on the nose, powerful and racy tannins like we are expecting at Saint-Julien. Magnificent richness of texture, harmonious with cedar and truffles, a perfect balance for this wine which has one of the largest window of tasting ever!