



CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

2013

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

A cold and wet winter followed by a cool and rainy spring which induced coulure in the Merlot. The summer conditions were among the best in 15 years, with July being a hot month and August being a dry month. Summer therefore accelerated the ripening phenomena and the deterioration of the plants aromatic compounds.



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| Blend | 75% Cabernet Sauvignon 21% Merlot 4% Petit Verdot |
| Planting Density | 8 700 to 10 000 vines / hectare |
| Harvest | From the 30th of September to the 14th of October 2013 The fastest harvest since 1998. 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 in 102 thermo-regulated stainless-steel vats of variable capacity (36 to 220 hl) for 103 plots 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 21 months. 60 % of new oak barrels Fining in barrel with fresh egg-whites Final blending before bottling |
| Tasting Window | 2017-2030 |

TASTING NOTE

Ruby in color, the nose is very gourmande. Note the cherry and sour drops, the barrel aging is fully mastered and fits in well with this elegant vintage. The attack is supple and round with a certain tension. The acidity level reinforces the impression of freshness. Very harmonious and well balanced; featuring the elegance found in great Saint Julien wines.

