



CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

2011

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

Unusual climate with April and May exceptionally hot and dry. June, July and August are more "oceanic" with an alternative of very hot and rainy weather. September is moderate like in the last years.



Blend	62% Cabernet Sauvignon 32% Merlot 6% Petit Verdot
Planting Density	8 700 to 10 000 vines / hectare
Harvest	From the 15th of September to the 5th of October 2011 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	43%
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

Much more accessible than the 2010 vintage, Lagrange 2011 presents notes of blackcurrant and slightly peppered cherry. The woody notes are perfectly integrated with a dominant mocha and caramel taste. Fleshy in the attack, with an interesting acidity that gives it a tight tannic structure. Long in the finish, it is an approachable wine for the near future but has potential for remarkable ageing.

