



LE HAUT-MEDOC DE LAGRANGE

HAUT-MEDOC

2016

TERROIR

In the neighbouring villages of Saint-Laurent-Médoc and Cussac-Fort-Médoc, this vineyard of Cabernet Sauvignon and Merlot represents around 13 hectares, planted on gravelly and clay soil, oriented East-West. The subsoil is of clay and limestone. The climate is temperate and oceanic.

THE VINTAGE

The rainy spring weather encouraged the budburst although we cannot say this was an early vintage. The flowering took place the driest week of the spring. 2016 was one of the hottest and driest summers ever! The harvest was late and long.



Blend	60% Cabernet Sauvignon 40% Merlot
Planting Density	From 6 700 to 8 700 vines per hectare
Harvest	From October the 3rd to October the 22nd 2016 Mechanical and manual picking of grapes. 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 102 thermo-regulated stainless steel vats for 103 vine plots Variable capacity of the vats : 36 to 220 hl Selection of batch conducted according to the varietal, age of vines, terroir and grapes maturity. Traditional vinification at 26-28 °C during 18 to 25 days Moderate pumping-over every day, or pigeage or delestage Malo lactic fermentation through co inoculation
Average age of the vine	30 years
Barrel Ageing	Blending in January Maturation for 12 months. Barrels of 2 to 4 wines Fining in barrel with fresh egg-whites Final blending before bottling
Tasting Window	2018 - 2022

TASTING NOTE

A shiny and ruby-red colour, with good intensity. Aromatic and attractive nose revealing fresh berry-fruits, red-current, and cherry. Hints of cloves, honey ginger-bread and menthol conferring a complexity and character to the wine. In mouth, the attack is silky and fresh with supple tannins. 2016 is the most complex vintage we have ever produce. A genuine charming wine brought by crispy red-fruits aromas and grilled hazelnuts on the finish.

