



LE HAUT-MEDOC DE LAGRANGE

HAUT-MEDOC

2018

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

In 2018 the total rainfall was above the average of the last two decades, mainly due to the heavy rainfall in the first half of the year. The average temperatures were also among the highest ever recorded by our weather station. The summer was, however, one of the driest recorded at Lagrange since 1996. The hot, dry weather continued through September and October for harvest-time.



Blend	60% Cabernet Sauvignon 40% Merlot
Planting Density	From 6 700 to 8 700 vines per hectare
Harvest	From September 21st to October 13th 2018. 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	2021-2030

TASTING NOTE

A pure and precise nose on blackcurrant and black cherry aromas . This solar vintage shows a nice freshness, and a palate both tangy and elegant. The wine is lively and offers a beautiful length on the finish.

