



LES ARUMS DE LAGRANGE

BORDEAUX

2018

HISTORY

Historically, a large number of Chateaux in the Medoc used to produce white wine for their own consumption or receptions. Château Lagrange was part of them until the beginning of the sixties. The tradition was then revived, and from the 1996 vintage, a dry white wine (AOC Bordeaux) is produced by the estate, under the name "Les Arums de Lagrange".

TERROIR

Covering an area of 11 hectares located in the communes of Cussac and Saint-Médoc of Saint-Médoc, this vineyard of white vines is located on two distinct soils of gravelly sand and limestone clays. The blend is oriented to produce a wine elegant and delicate, well proportioned body without excessive acidity.

THE VINTAGE

The spring was rainy and the summer very dry. 2018 is one of the warmer vintage we have ever had. The low temperatures during the night maintain a good level of acidity to keep the freshness of the flavor of Les Arums de Lagrange.



Blend	71% Sauvignon Blanc 20% Sémillon 9% Sauvignon Gris
Planting Density	From 6 700 to 8 700 vines / hectare
Harvest	From September 6, 2018 to September 19, 2018 Manual harvest in the cool morning, manual sorting
Vinification	Gentle extraction by pressing in bunches Settling 12 hours after cold Fermentation in 225 L barrels No malolactic fermentation Parcel and intra-plot selection Lots classified according to the grape variety, age of the vine, terroir and maturity of the grapes
Barrel Ageing	Aged 6 months in barrels with 50% new barrels Final blend before bottling
Tasting Window	2019-2023

TASTING NOTE

A great aromatic complexity, notes of citrus, pineapple, peach and mango. The 2018 Arums will surprise you with its richness and volume in the mouth supported by a nice acidity.