

Les Fiefs de Lagrange

SAINT-JULIEN

2009

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

Surprisingly, 2009 is not a very hot year (nowhere near the heat-wave of 2003), nor is it a very dry one such as 2002 or 2005. However, the arrival of rainfall and warmth corresponded perfectly to the vine's needs during its growth cycle. Very good climatic conditions during the months of August, September and October. The last 10 days of September and the first of October were even the best of the year.



Blend	57% Cabernet Sauvignon 35% Merlot 8% Petit Verdot
Planting Density	From 8 700 to 10 000 vines / hectare
Harvest	From September the 28th to October 16th 2009. 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 Thermo-regulated stainless-steel vats of variable capacity 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	30 years
% of second Label	53%
Barrel Ageing	Blending in January Maturation for 13 months. 20 % of new oak barrels Fining in barrel with fresh egg-whites Final blending before bottling
Tasting Window	2012 - 2030

TASTING NOTE

Notes of black cherry, liquorice, and blackcurrant typical of Les Fiefs de Lagrange. When opening up, the wine surprises by its youth, and its freshness with minty aromas. The attack is silky, rich and smooth, carried by the 57% of Cabernet Sauvignons and the 8% of Petit Verdots that maintain a certain density in the wine, as well as spicy and smoky aromas. This 2009 is one of the references for Les Fiefs de Lagrange, which is at its peak today, but which you can also leave 10 years in the cellars.

Tasting note written in April 2020

