

Les Fiefs de Lagrange

SAINT-JULIEN

2010

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

An unusual combination of dryness and cold. An outstanding sunshine from May to the end of October. The growth cycle slows down over the last weeks due to the drought which leads us to a late picking. A vintage marked by an outstanding concentration of tannins of extreme fineness.



Blend	60% Cabernet Sauvignon 31% Merlot 9% Petit Verdot
Planting Density	8 700 to 10 000 vines / hectare
Harvest	From the 29th of September to the 20th of October 2010. 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	30 years
% of second Label	54%
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	2015 - 2030

TASTING NOTE

One of the main criteria in tasting the 2010 vintage is its freshness correlated with a strong tannic structure, which allows it to enter in line with the vintages of 1990, 1996 and 2000. Spicy notes, black and ripe fruit, vivid at this stage of aging. Perhaps the expression of Petit Verdot, kept this year for the blending of Les Fiefs de Lagrange.

