LES ARUMS DE LAGRANGE

BORDEAUX

2019

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 Fort Médoc and Saint-Laurent de 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

2019, like 2018, will be remembered as a vintage of contrasts. The wet, cold spring was followed by a dry, hot summer and record sunshine ! These weather conditions brought lower weight and great concentration in the grapes but to the detriment of quantity. The yield at a little under 25 hl/ha was the smallest crop ever recorded on the property. The harvest days were very sunny but the nights remained cool. Once again our unique terroirs were able to maintain the great freshness necessary in the making of our Arums de Lagrange.

Blend	77% Sauvignon Blanc 23% Sémillon
Planting Density	From 6 700 to 8 700 vines / hectare
Harvest	From September 3, 2019 to September 17, 2019 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 Selection of batch conducted according to the varietal, age of vines, terroir and grapes maturity.
Barrel Ageing	Aged 6 months in barrels with 50% new barrels Final blend before bottling
Tasting Window	2020 – 2025

TASTING NOTE

We chose not to include the Sauvignon Gris in the blend to preserve the appropriate freshness in this hot vintage. The nose is explosive, with aromas of citrus, lemon and pineapple. In the palate, the attack is lively, following through to a plump, generous mid-palate. This is an elegant, harmonious wine boasting a remarkably long finish. There is a relatively tight drinking window if we wish to enjoy the large palette of fruity aromas to the full.

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