



# CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

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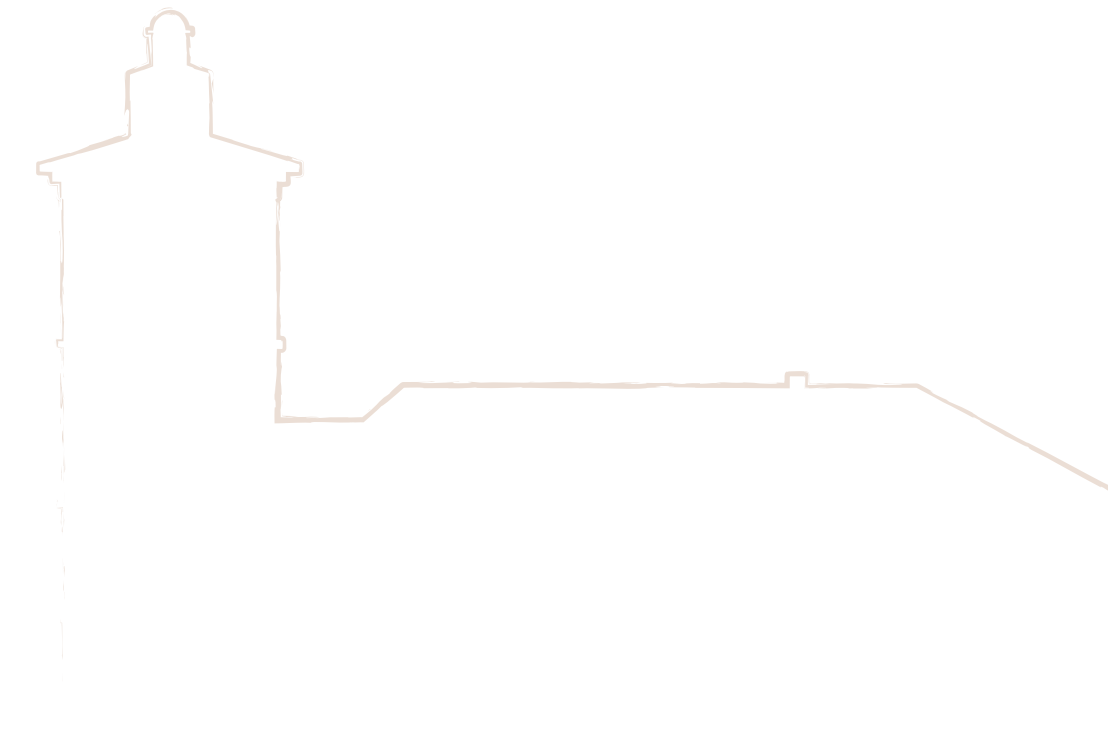
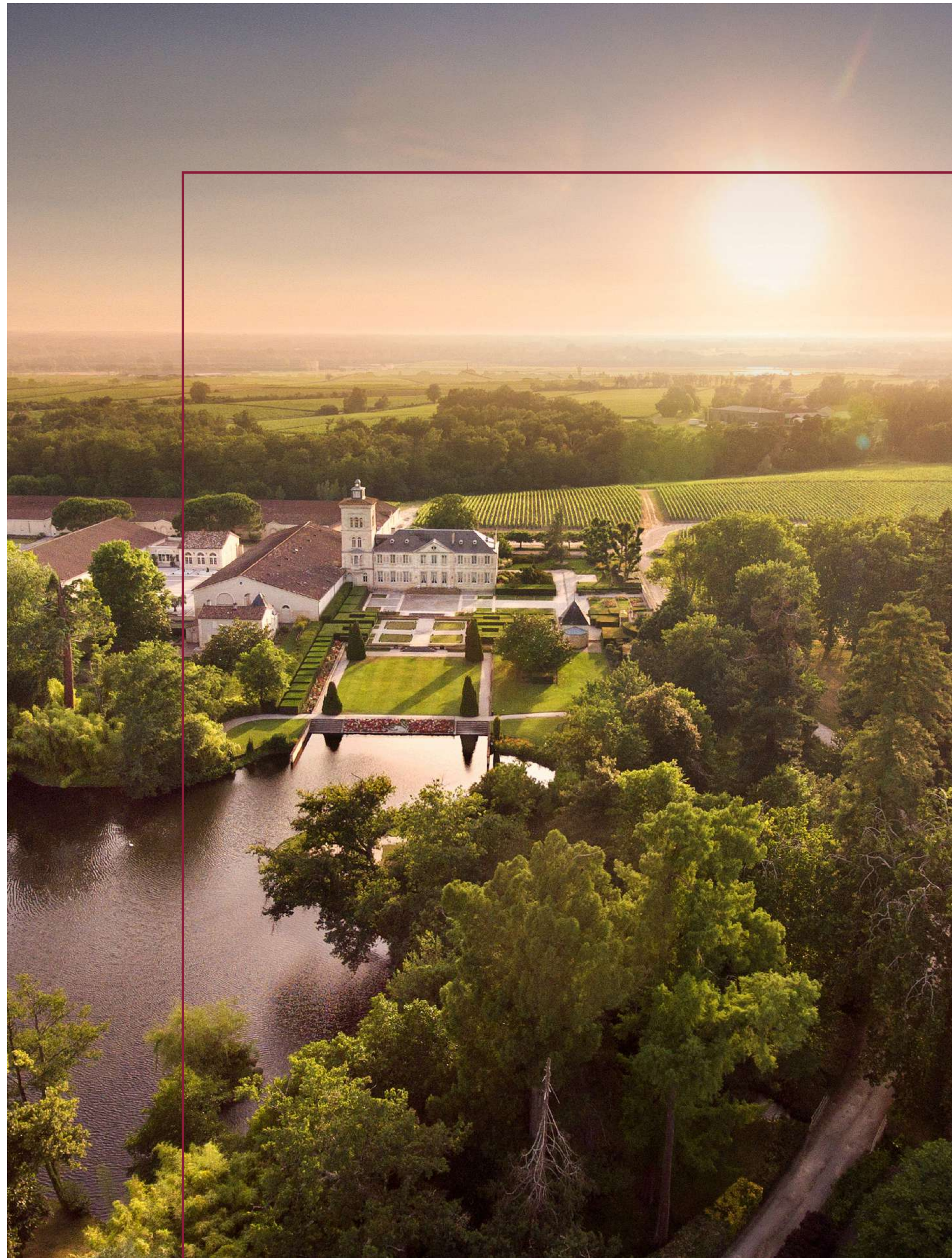
SAINT-JULIEN



A photograph of a vast vineyard at sunset. The rows of grapevines stretch across the foreground and middle ground, leading towards a line of trees in the distance. The sky is filled with soft, golden light from the setting sun, creating a warm and serene atmosphere. A quote is overlaid on the left side of the image.

*"The desire for harmony inhabits each  
and every person at the Château: we never force  
Mother Nature, we merely guide her."*





Shaped by four centuries of Médoc history, and steered by the vision of uncompromising quality of its Japanese owners since 1983, Château Lagrange has successfully reconciled tradition and innovation to enable its terroir, unchanged since 1855, to express itself with the utmost precision, and elevated each plot and each vintage to the highest level.



I. 400 YEARS OF INNOVATION

IN SUPPORT OF TRADITION





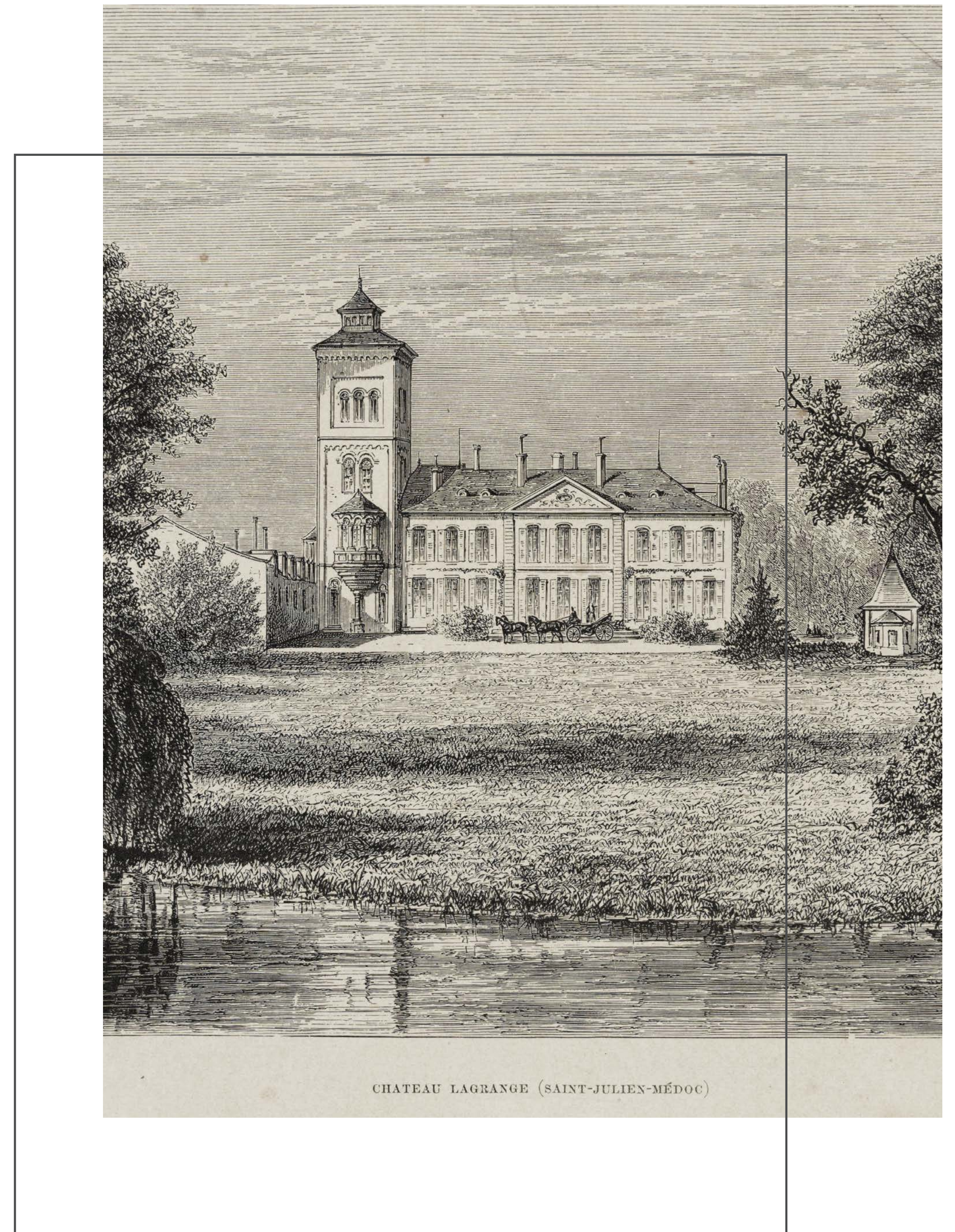
## ORIGINS: 17TH-18TH CENTURY

The first mention of vines in the “Tenure of Pellecahus” goes back to 1511, and there is a reference to the establishment of the Noble House of Lagrange a century later, **in 1607**.

It belonged to Jean de Vivien, an equerry, in whose family it remained for almost two centuries, allowing its unity to be maintained.

One of his more charismatic descendants, Charles de Branne de Cours, was to manage the estate from 1712 to 1746 and in the midst of the viticultural revolution this wealthy Bordeaux family transformed Lagrange into one of the finest properties in the Médoc. He was succeeded by his son, Antoine de Branne, followed by his great-nephew, Jean-Baptiste Arbouet de la Bernède, who oversaw the development of the estate and modernised some of the installations, notably the vat room.

Thomas Jefferson, author of the American Declaration of Independence in 1776, ranked Lagrange as a **Third Classified Growth in 1787** during his tenure as United States Ambassador to France.





## RECOGNITION: 19TH CENTURY

In 1790, Jean-Baptiste Arbouet sold Lagrange to Jean-Valère Cabarrus, his wife's nephew, and a member of an eminent family of wine merchants. He confirmed the winemaking vocation of the property by extending the vineyard across the two gravel slopes for which it is renowned today. He constructed a new Chateau building in classic style and created an English style landscaped lake.

Between 1842 and 1875, the estate belonged to Count Tanneguy Duchâtel, King Louis Philippe's Home Secretary. He continued modernising the estate, and installed a land drainage system built with ceramic pipework manufactured on site. As an early pioneer of treatments against powdery mildew, and with almost 250 employees that he housed on the estate, he remains some 170 years later an example of benevolent management and autonomous vision, and an early advocate of mindful viticulture.

In 1845 he commissioned the architect Louis Visconti, famous for his grand projects, to construct the Tuscan-style tower that gives the Château its unique identity and epitomises the visionary outlook of its owner. The Count and Countess made Château Lagrange a paragon of modern viticulture and horticulture, and Lagrange became the meeting place for the great and good, and for artists who came to draw inspiration from it.

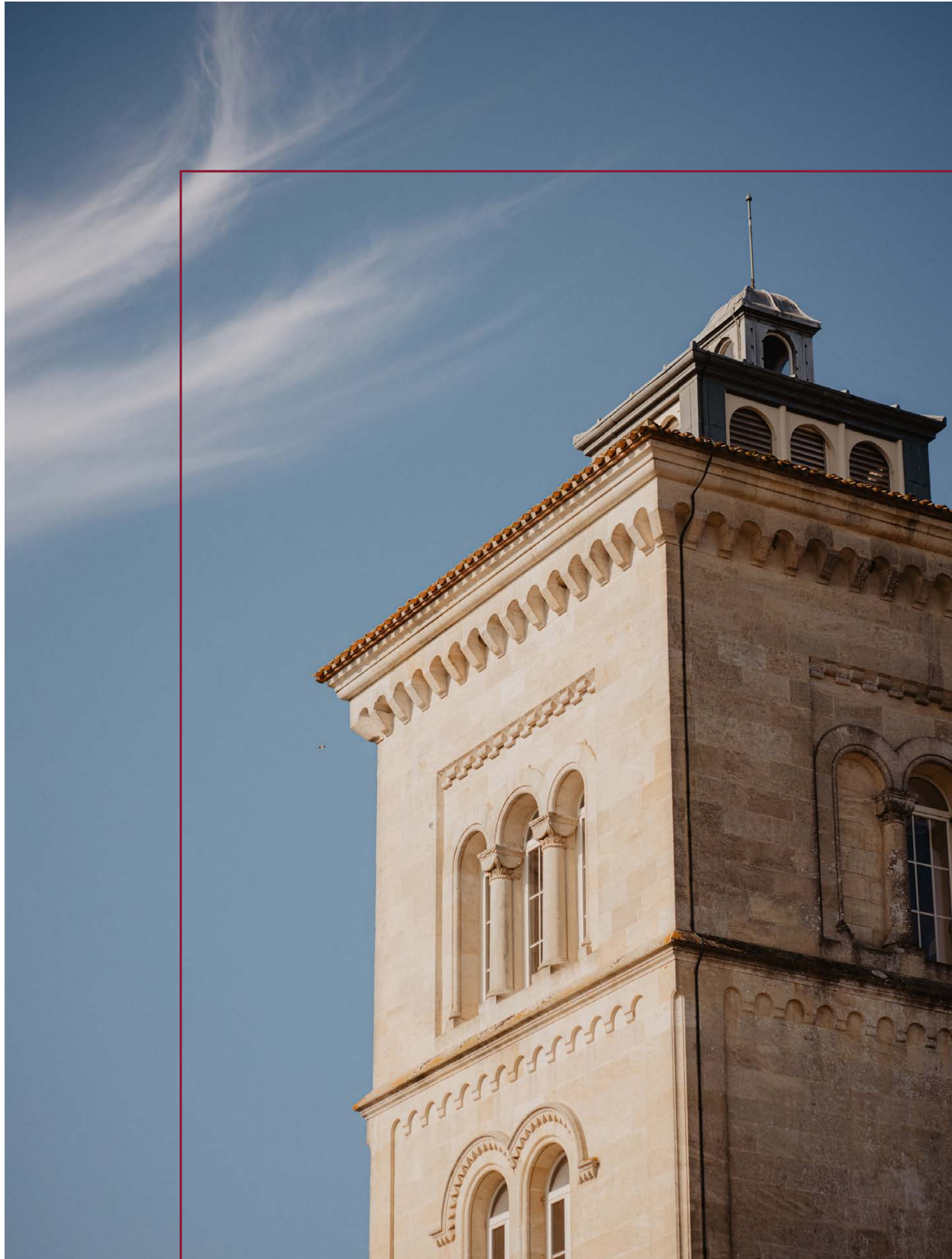
It was thanks to this avant-garde spirit that Lagrange was proclaimed a **Third Classified Growth in the official 1855 classification.**

After the death of the Count in 1867, the estate endured the phylloxera crisis, wars, fires, an economic and financial crisis...and as a result fell into decline. A century later, only 56 hectares of vines remained.



Le comte T. Duchatel, ancien ministre. — D'après une photographie de Bertall.





## RE-BIRTH: 1983-2013

**In 1983** Keizo Saji, son of the founder of Suntory, bought the property from the Cendoya family, who had owned it since 1925.

He and his Vice President, Shinichiro Torii, spared no effort to restore this Grand Cru Classé to its former glory. Their uncompromising vision was clear, and their sights were set on excellence.

Marcel Ducasse, a graduate of the Bordeaux Institute of Oenology, was recruited to work alongside Kenji Suzuta and then Keiichi Shiina. Over the first ten years this team undertook the ambitious project of renovating the estate – restructuring the vineyard to create more precise plots, and adopting a strategy of sustainable development from the mid-nineties onwards. The buildings were entirely renovated, both the cellars and the Château, which underwent a magnificent refurbishment that skilfully mixed French style and Asian artwork.

Through great passion, hard work, and skill, little by little the prestigious image of Château Lagrange was restored.



## CONTINUITY: 2013-2023

Over the last decade, Matthieu Bordes and his team have continued the pursuit of excellence begun 40 years ago, through the search for ever greater precision, plot by plot vinification, harvesting into small crates, and optical sorting of the grapes.

40 years is also the average age of the vines which are today arriving at the pinnacle of quality. The wines are of renowned quality, and the estate continues to enhance its stature and open up to new markets.

The château has also embraced wine tourism, in a spirit of hospitality that is at once simple and refined, reflected in the gastronomic dishes that are served and in the welcome that is extended. The dedication to improvement is permanent, and the acceleration of the CSR policy makes Château Lagrange a model of virtuous development.

*“Work in the vines and in the cellar that is based on attention to detail, and anchored in tradition, each year gives a wine that offers the best expression of its terroir.”*





## II. REVEALING THE SINGULARITY

### OF A GREAT TERROIR



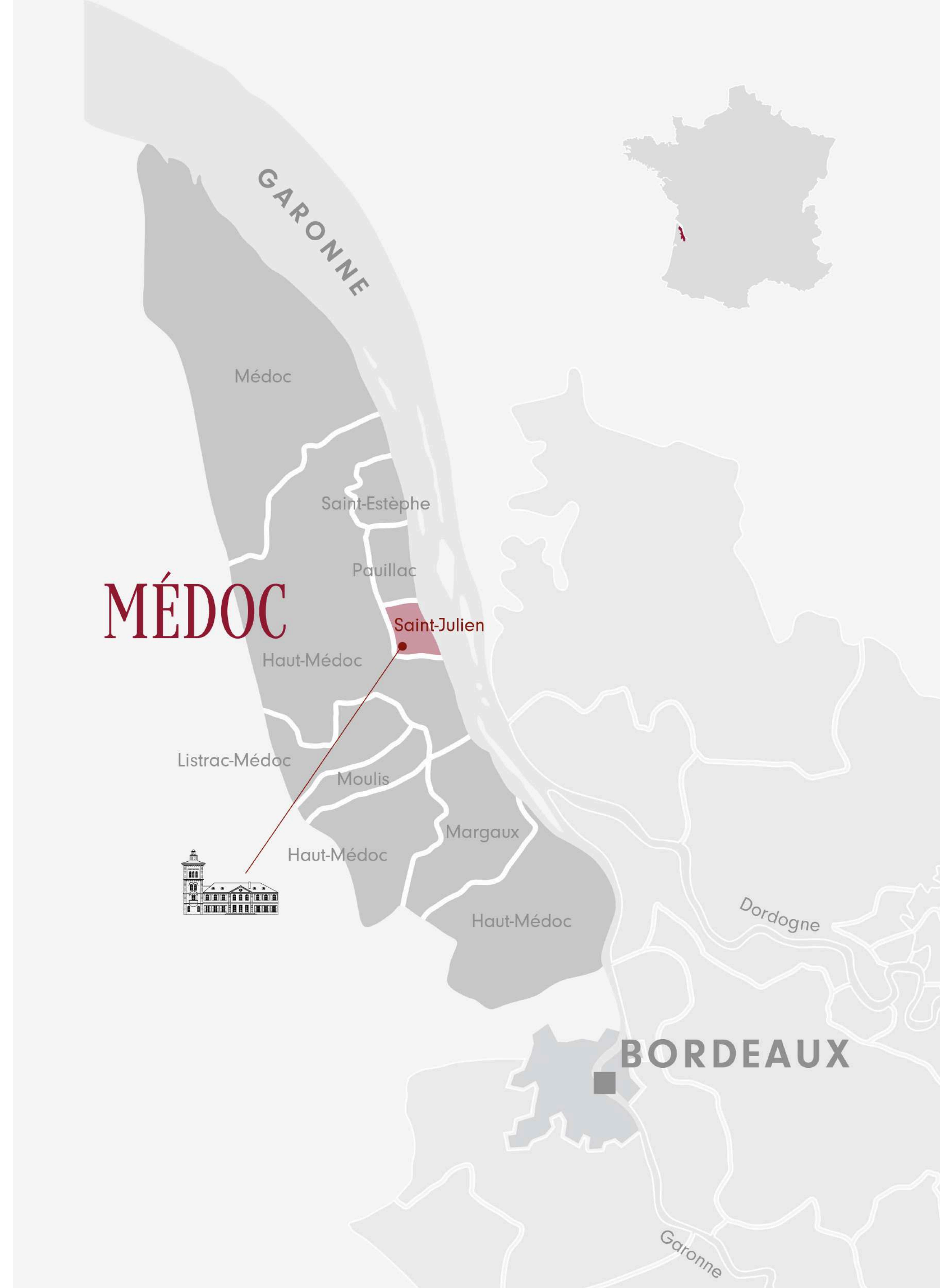


## THE ESSENCE OF SAINT-JULIEN

Saint-Julien, the smallest of the four Médoc appellations at just 6% of this terroir but with an exceptional concentration of classified growths (85% of the appellation), is incontestably **the heart of the Médoc**.

The Château Lagrange estate, first planted with vines at the beginning of the 16th century, covers **118 hectares in a single block, unmodified since the 1855 classification**.

Its situation, set back from the Gironde estuary on two gravel slopes, one of which is the highest point of the appellation, benefits from wide thermal amplitude that is excellent for the good development of tannins.





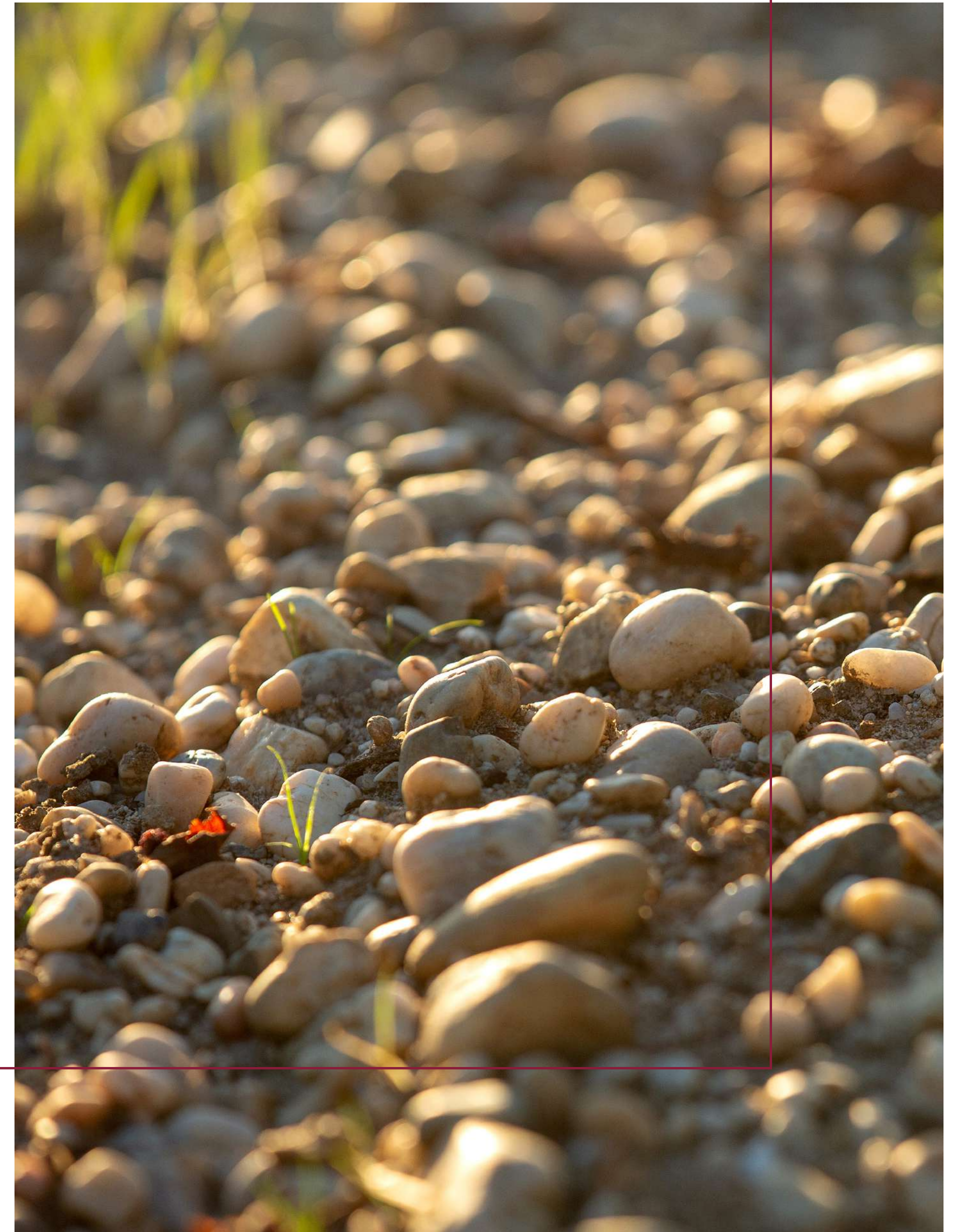
## AN EXCEPTIONAL TERROIR

Château Lagrange has the good fortune to possess a huge diversity of **17 different soils and subsoils**. With its metres deep gravel, this terroir is the first pillar upon which a great wine is constructed:

- **Poor, dry soils** cause the vines to restrict their growth and concentrate their energy on ripening the fruit, producing small but concentrated berries.

- **Warm soils with high thermal inertia** (heat accumulated during the day and released during the night) are particularly suited to Cabernet Sauvignon.

- **Well-draining soils** encourage the vines to plunge their roots into the ground to seek water up to 7 to 10 metres deep, enabling them to avoid hydric stress during extreme periods of drought.





# A VINEYARD AT ITS PEAK

## **There are 118 hectares of red vines**

(of an average age of 40 years) with the oldest vines having been planted in 1952.

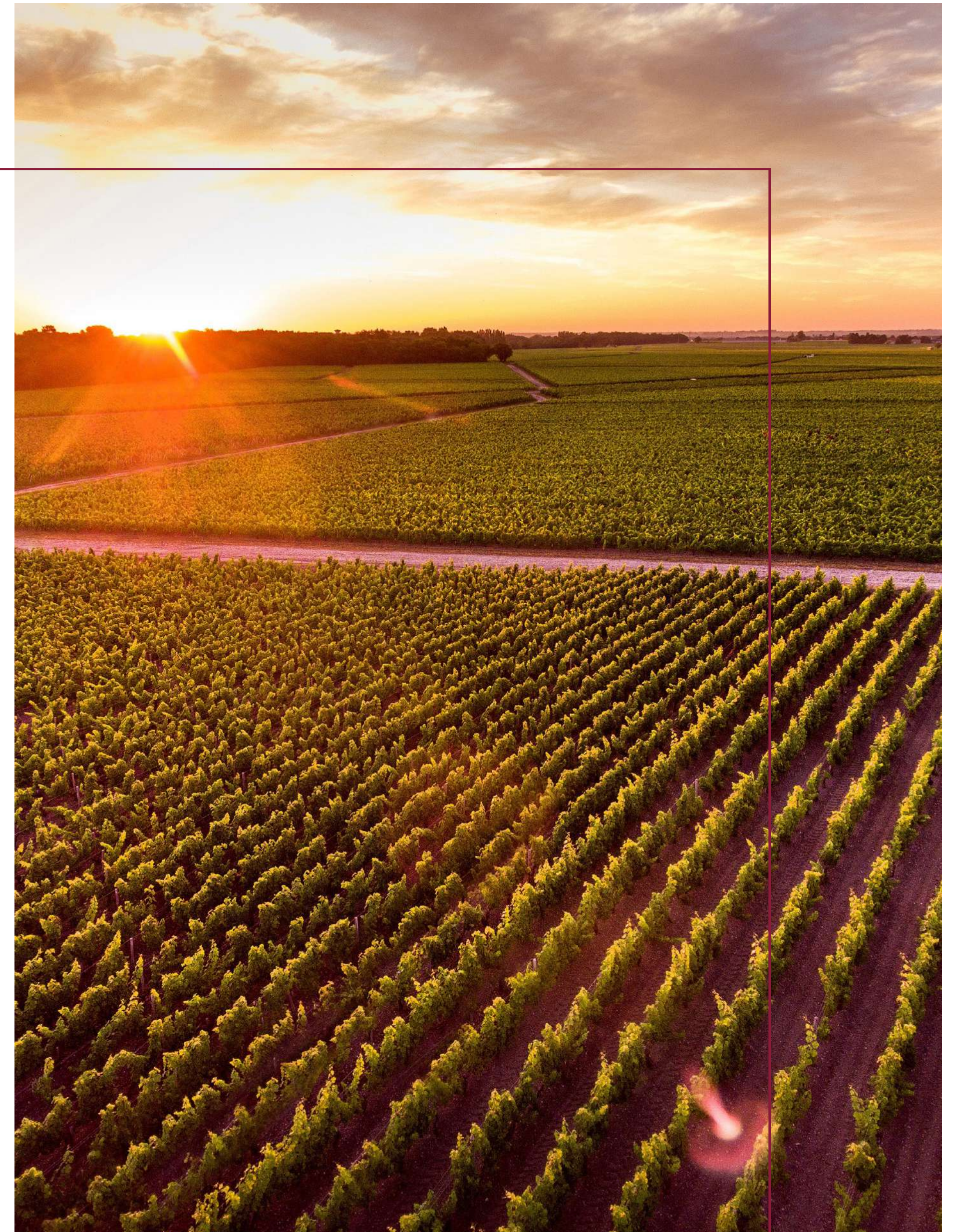
- **Cabernet Sauvignon (67% of the surface under vines)**. Its tannins and concentration confer power, structure, and great ageing potential on the wines. Its black fruit aromas (blackcurrant) bring the freshness necessary for good balance.

- **Merlot (28%)** makes the wine bright and accessible from its youth, thanks to its roundness and sumptuous red fruit.

- **Petit Verdot (5%)** is a very tannic variety that offers density and aromatic complexity, with spicy, peppery notes that subtly lift the blend.

**11 hectares are devoted to the production of white wine**, planted with 80% Sauvignon Blanc, 10% Sauvignon Gris and 10% Semillon.

In addition, a further **13 neighbouring hectares of Appellation Haut-Médoc** planted with Cabernet Sauvignon and Merlot, also on a gravel outcrop, were integrated in 2012.





### III. VIRTUOUS ACTIONS

FOR UNCOMPROMISING QUALITY







Working in harmony with nature to express the best of the terroirs whilst preserving resources for future generations, facing up to and seeking solutions to climate change, keeping the activity's environmental footprint to a minimum... all these actions in favour of the environment that Château Lagrange has undertaken for more than 30 years follow the philosophy of the Suntory Group directed by the Saji family since 1899, whose motto is

**Preserve the harmony between Man and Nature.**

*"At Château Lagrange we believe in continuous improvement, founded on 400 years of experience, collective intelligence, attention to detail, and respect for the land."*



# RESPECTFUL APPROACH TO VITICULTURE AND A PIONEERING APPROACH TO CSR

Since the 18th century, Château Lagrange is notable for its harmonious development that puts the emphasis on both the most innovative methods and respect for biodiversity. Apiculture has been practised on the estate since 1714, and the 19th century saw the English style gardens and lake embellished with exotic plants under the keen eye of Countess Duchatel.

In the same respectful and avant-garde spirit, the estate attained Terra Vitis certification in 2005, ISO 14 001 and High Environmental Value level 3 (in 2017) and was the first to commit to the CSR project "Bordeaux Cultivons Demain" (Cultivate Tomorrow), and numerous other initiatives:

- Cataloguing, **protecting, and developing the biodiversity** on the estate through the regeneration of woodlands and hedgerows, eco-pastoralism, sowing fallow fields with flowers for insects, creating ponds, and installing nesting boxes and other shelters for the local fauna.

- **Adopting mechanical tilling with no use of chemical herbicides**, natural grassing over in the plots to encourage life in the earth and limit erosion, fertilization by sowing endemic cover crops that do not impact the ecosystem, and the use of natural manure.

- The establishment of the estate as a pilot site for INRA (French Agricultural Research Institute) since 1995, studying natural alternatives to insecticides, the optimisation of treatment dates and the **minimisation of phytosanitary products** thanks to a high precision weather station and heightened surveillance of the vineyard.





- **Reducing water consumption and lowering carbon intensity** (the first estate to undertake a carbon audit in 2005), thanks to building renovation and the installation of ultra-modern equipment. An increasing proportion of the electricity for the estate is generated by solar panels.

- **Waste management. Reducing and recycling** vineyard and bottling waste products. The development of an alternative to wooden boxes by using eco-designed cardboard boxes which are not only lighter but are strong, recyclable, and locally manufactured.

- **Creating a work environment that respects all employees**, offers good working conditions, attractive training and remuneration packages, ensuring **transmission, heritage preservation, and the active and virtuous implication in local life.**

*"The property protects its resources.  
Its wines are its finest reward."*







## REVEALING EXPRESSION THROUGH PRECISION

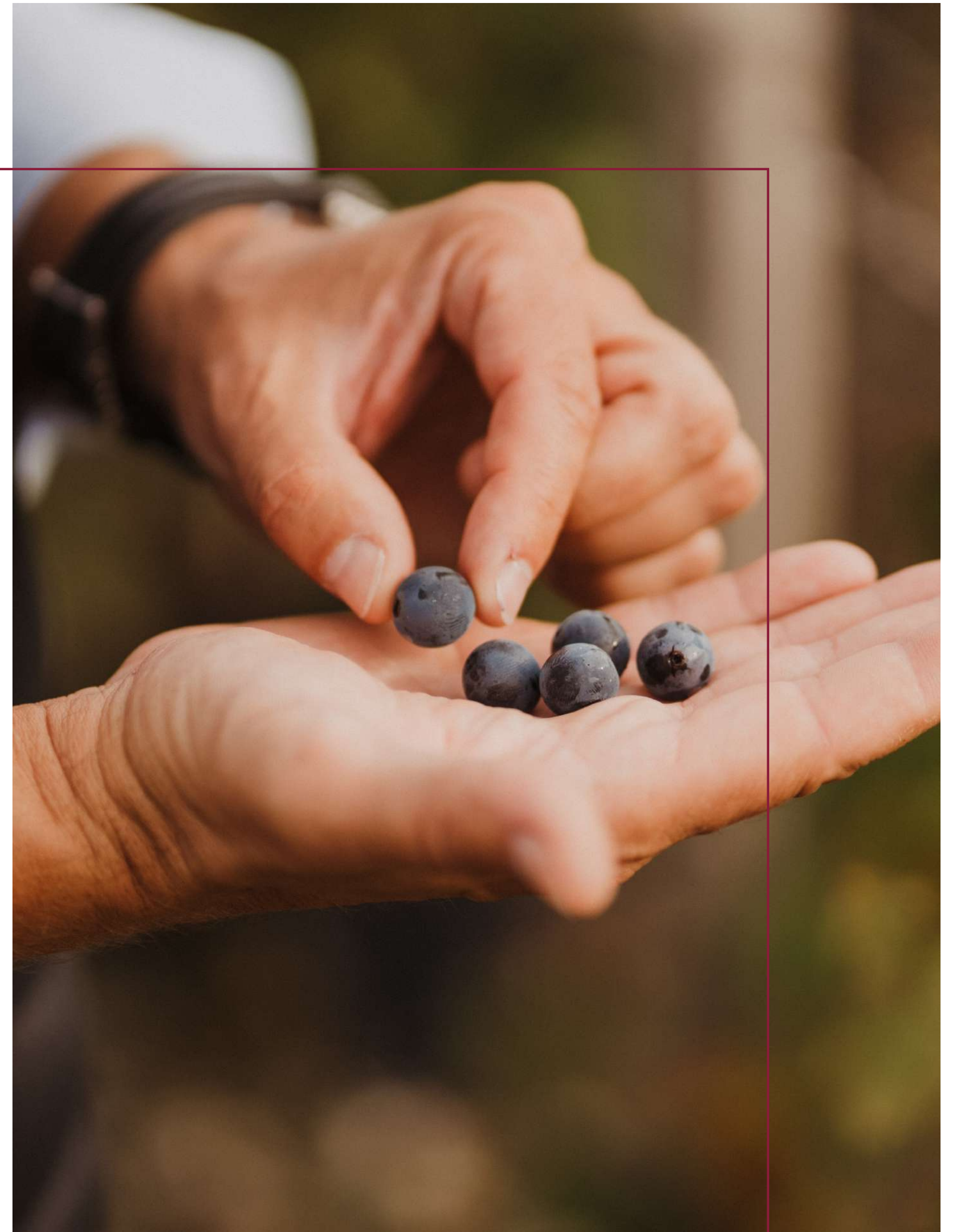
The vineyard was very precisely mapped, and 103 different plots were defined, allowing for a truly **made-to-measure approach to vineyard management and vinification** to best express all its character and potential.

- Precision in grape variety and viticultural choices for each plot.
- Precision harvesting, with each plot being picked at optimum maturity, which is paramount for the quality of the future wine.
- Precision and accuracy in sorting thanks to a dual sorting line fitted with optical cameras, offering the flexibility to accelerate or delay harvesting to correspond to the ideal date for each plot.
- Precision in the cellar where small vats allow for separate vinification of each plot to obtain the best from each one and offer more finely delineated choices at the moment of blending.
- Precision in blending, to most faithfully express the history and character of each vintage.
- Precision in bottling, undertaken exclusively on the estate when the wine is completely ready, not before, or after.



# SCIENCE AND MAN WORKING TOGETHER FOR UNCOMPROMISING QUALITY

- **Strict selection for Château Lagrange's Grand Vin** that rarely exceeds 40% of the harvest, which leaves superb plots, and old vines, from which to make the second wine, Les Fiefs de Lagrange.
- **Dedicated teams and cutting-edge technology devoted to excellence** at all stages in the vineyard, the vat-room, and the ageing cellar. Working alongside the four permanent oenologists, an R&D department is focussed on constant improvement and the response to climate change.
- These same oenologists are also **in daily physical contact with the vines** to monitor grape quality and establish the harvest date based on tasting, rather than solely on chemical analysis of maturity levels.







THE TEAM

## VALUES UPHELD BY MAN

No less than four oenologists work in **harmony** with the viticultural team, and they also **draw on the experience** of a fifth when blending.

They are at once complementary and **free** to air their own sentiments, and with **respect** and **consideration** for each other's views they dedicate themselves each year to a common **goal** -

**that of uncompromising quality.**



# IV. DIFFERENT WINES

## A COMMON IDENTITY







## EXPRESSIVE, HARMONIOUS WINES OF GREAT NOBILITY

The respectful approach to the entire ecosystem - both natural and human, the precise mastery of each element from the terroir to the bottle... this individual and collective sensitivity allied with the most advanced techniques creates wines of supreme quality, unique in their expression of each vintage but constant in their identity. Wines that can be appreciated both in the bloom of their youth and the fullness of their age.



# THE WINES OF CHÂTEAU LAGRANGE



CHATEAU LAGRANGE



LES FIEFS DE LAGRANGE



LES ARUMS DE LAGRANGE



PAGUS DE LAGRANGE



## THE WINES CHATEAU LAGRANGE

The **perfectly balanced** Grand Vin from Château Lagrange, a Third Classified Growth in the 1855 classification, reflects the **ultimate harmony** of the estate's three grape varieties, with a high majority of Cabernet Sauvignon, completed by Merlot and Petit Verdot.

Selected from the oldest vines and aged for 21 months in barrel (50% new), it shows the **concentration and exceptional ageing potential** of a truly great wine.

Already **dazzling and powerful** in its youth, its slow, **gentle** evolution gives it a **delicacy** that finds its expression in the **precision** of its aromas.

Blackcurrant, strawberry, and black cherry as well as hints of spice and smoky notes, with cedar, liquorice and tobacco developing over time. Château Lagrange offers the **aromatic complexity** that typifies the fine wines of Saint-Julien, with added **depth**.





## THE WINES LES FIEFS DE LAGRANGE

Created in 1983 to heighten the quality of the Grand Vin through a more severe selection, the second wine from Château Lagrange was one of the first in this category, and has now become the **reference** for its **intrinsic qualities**.

Made from vines that are already an average age of 30 years old, half of which are Cabernet Sauvignon, and aged for 13 months in barrel (20% new), it offers **supple tannins** and **good cellaring potential**.

**Pure** and **elegant** in its youth, it gains in **depth and intensity** with the passing years, and its red fruit and spicy aromas and its texture evolve with immense **finesse**.





## THE WINES LES ARUMS DE LAGRANGE

This, one of the first white wines in the Médoc, created in 1996, is only further evidence of the avant-garde spirit of Château Lagrange.

**With a harmonious tension** between the **freshness** of the Sauvignon Blanc and Gris which dominate the blend, and the **creaminess** of the Semillon, this wine is mellowed for 6 months in barrel (50% new) for added **suppleness and richness of texture**.

An initial **explosion of citrus fruit** paves the way for more voluptuous aromas of tropical fruit softened by **delicate** notes of white peach and vine peach, in the **refreshing** but nevertheless **intense** style that is associated with Château Lagrange wines.





## THE WINES PAGUS DE LAGRANGE

All the expertise and the philosophy of Château Lagrange are applied in the making of this Haut-Médoc, from vines neighbouring Saint-Julien.

Predominantly Cabernet Sauvignon, Pagus de Lagrange is a wine of great charm, with a **lustre** that is polished by 12 months in barrel.

The **delicious brightness** of the nose is translated in the palate by a **pleasantly fresh** attack which evolves to **spicy and fruity** notes of blackcurrant and juicy ripe cherry.





V. UNFORGETTABLE EMOTION





For novices and connoisseurs alike, a visit to Château Lagrange is always an unforgettable experience, offering the opportunity to share in the rich history, knowledge and emotions.

In the tradition of hospitality and openness of the proprietors, and thanks to the sincerity of the team of oenologists and their pleasure in communicating, discovering the Château and its wines becomes a journey into another world, and each encounter an enriching exchange.

The various activities proposed offer a genuine behind-the-scenes glimpse of Château Lagrange, with its mindful pursuit of excellence, its vineyard, its people, and, of course, its wines.



## LIVING THE EMOTION



In the very heart of the vineyard, 14 private rooms offer guests of Château Lagrange an interlude of timeless serenity.

*“It is an immense pleasure for us to open our doors to visitors and wine lovers, and offer them a unique experience far beyond a simple tasting.”*



## CULINARY EMOTION CHEFS AT LAGRANGE

The Château Lagrange experience is not complete without experiencing the beauty of its wines with a cuisine that is a bridge between French and Japanese culture.

The resident chef receives invited guests in his private dining room in the orangery of the château to enjoy the most exquisite food pairings with the Saint-Julien Grand Cru Classé.



Creating recipes to offer the perfect match for the different vintages of Château Lagrange, just as a blend is carefully pieced together, is the challenge that has been taken up by talented young chefs.

Using produce from the Médoc terroir, or that of their childhood, taking inspiration from all around the world, mirroring the quest for excellence exhibited by winemakers fired with a passion for the best, they have boundless freedom to propose the most expressive and harmonious pairings with Château Lagrange wines.





## SHARING THE EMOTION

The Château Lagrange experience extends far beyond the boundaries of the estate.

Sharing, openness, generosity, and engagement are the watchwords of the team at Château Lagrange, who bring the Saint-Julien Grand Cru Classé and the other estate wines to the attention of the world.

From dinners to tastings, masterclasses and wine clubs, and whether with wine experts or students, the insatiable desire to share is what motivates everyone at Château Lagrange.





# CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

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