



LES ARUMS DE LAGRANGE

BORDEAUX

2022

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".

TERRAIRE

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

The exceptional weather conditions of this 2022 vintage allowed us to harvest very concentrated Sauvignon Blancs with gorgeous tropical fruit aromas. As for the Sémillons, they showed great amplitude. The happy location of our white grape vines on the coolest areas of the estate ensured that we maintained the freshness so essential to the balance in our white wines. The clay-limestone subsoil of our numerous plots had a buffer effect, bringing the plants the water they needed, thus avoiding any negative hydric stress.



Blend	74% Sauvignon Blanc 15% Sémillon 11% Sauvignon Gris
Planting Density	From 6 700 to 8 700 vines / hectare
Harvest	From August 29th to September 5th. 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 7 months in barrels with 40% new barrels Final blend before bottling
Tasting Window	2023-2028

TASTING NOTE

Freshness and complexity are the key words for this 2022 vintage that combines the estate's three white grape varieties. On the nose, delicate notes of citrus, peach, pineapple and mango mingle with subtle floral and aniseed aromas. The palate is generous and creamy, with just the necessary acidity, brought by the Sauvignon Blancs, to ensure balance and a subtle harmony in this Arums de Lagrange 2022.

