

Les Fleurs du Lac

BORDEAUX

2023

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". In 2011 we have created this beautiful second wine "Les Fleurs du Lac".

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

For the second year, the 29th of August announces the official start of the harvest's white grapes at Château Lagrange. This morning, our teams were smiling with the picking of the Sauvignon Gris. After a summer with low rainfall and high average temperatures, last week's high temperatures enabled the fruit to ripen very uniformly of the fruit and achieve excellent concentration of the berries. The arrival of cool nights means that the necessary freshness has been preserved. The first juices are very aromatic, with notes of grapefruit and lemon. The 2023 whites wines are shaping up to be anthology wines at Château Lagrange!



Blend	78% Sauvignon Blanc 11% Sauvignon Gris 11% Sémillon
Planting Density	From 6 700 to 8 700 vines / hectare
Harvest	From August 29th to September 8th. 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 NOTE

Les Fleurs du Lac 2023 has a lovely and elegant colour. On the nose, citrus notes like grapefruit, lemon and yuzu are enhanced by a hint of sweetness, a reminiscent of meringue. The attack is lively, tangy and crispy. 2023 is a beautifully fresh and perfectly balanced vintage.

