



# PAGUS DE LAGRANGE

HAUT-MEDOC

## 2022

### TERROIR

In the neighbouring villages of Saint-Laurent-Médoc and Cussac-Fort-Médoc, this vineyard of Cabernet Sauvignon and Merlot represents around 13 hectares, planted on gravelly and clay soil, oriented East-West. The subsoil is of clay and limestone. The climate is temperate and oceanic.

### THE VINTAGE

The vines' impressive resilience on the property's gravelly terroirs was not even pushed to its limit by the unique weather conditions of 2022! Once again, we have proof that the vine plants possess the necessary resources to face challenging, sometimes extreme, weather conditions. The cool, refreshing nights had a buffer effect on the extraordinarily high daytime temperatures in this the hottest ever vintage on record in Bordeaux. The grapes were quite unique, small, concentrated and ripe with a disconcerting acidity. We harvested little but great ! We are privileged to be able to write some of the most remarkable pages of the Domaine's history: the fact is that Bordeaux has probably produced the greatest vintage of the last fifty years.



Blend	50% Cabernet Sauvignon 50% Merlot
Planting Density	From 6 700 to 8 700 vines per hectare
Harvest	From September 8th to September 30th 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 Variable capacity of the vats : 36 to 220 hl Selection of batch conducted according to the varietal, age of vines, terroir and grapes maturity. Traditional vinification at 26-28 °C during 18 to 25 days Moderate pumping-over every day, or pigeage or delestage Malo lactic fermentation through co inoculation
Barrel Ageing	Blending in January Maturation for 12 months. Barrels of 2 to 4 wines Final blending before bottling

### TASTING NOTE

Unrivalled quality, in line with what we could have wished to produce from such a sunny vintage! The nose is intense, with notes of persistent red and black fruits. Unctuous and fleshy, this wine has a remarkable structure. It reveals both the richness of the vintage and a certain freshness, essential for its balance. This 2022 is a perfect illustration of the expertise of our teams and the resilience of our terroirs.

