



# PAGUS DE LAGRANGE

HAUT-MEDOC

## 2023

### TERROIR

In the neighbouring villages of Saint-Laurent-Médoc and Cussac-Fort-Médoc, this vineyard of Cabernet Sauvignon and Merlot represents around 5 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

Appearances were deceptive in 2023 : The episodes of rain occurred mainly outside of the vines' growth period, enabling the soils' hydric reserves to be replenished. It was eventually a hot, early ripening year which produced grapes at perfect maturity. The skills of our technical teams allowed us to thwart the difficulties that we faced in June and arrive fully prepared for the summer season and the coming harvest. The serenity of the harvest showed on the happy, smiling faces of the teams, rewarded at last with a crop that was generous and in perfect health. There were no less than 113 batches in total - a record number that allowed us even greater precision in the work of blending.



Blend	48% Merlot 52% Cabernet Sauvignon
Planting Density	From 6 700 to 8 700 vines per hectare
Harvest	From September 13 to October 7 Grapes are hand-picked into individual crates 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

Pagus de Lagrange 2023 has an open nose of ripe red fruit with a hint of spice. The palate is full-bodied, generous and beautifully fresh : black cherry and blackcurrant aromas mixed with a hint of pepper. A wine to open now for immediate pleasure.

