



LES ARUMS DE LAGRANGE

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".

TERROIR

Covering an area of 11 hectares located in the communes of Cussac Fort Médoc and Saint-Laurent 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 73% Sauvignon Blanc
12% Sauvignon Gris
15% 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

Delicacy is the key word for this 2023 vintage. The nose is complex, revealing notes of pineapple, peach, pear and a delicate touch of vanilla. The 15% Semillon in the blend gives this wine a round, harmonious and particularly expressive mouthfeel. Les Arums 2023 will surprise you with its freshness and balance.

