



LES ARUMS DE LAGRANGE

BORDEAUX

2025

#### 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".

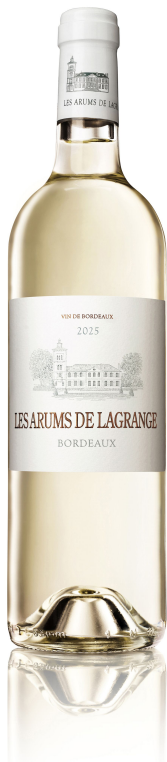
#### TERROIR

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 crafted to achieve an elegant and delicate wine, defined by balance and freshness, without excessive acidity.

#### THE VINTAGE

The 2025 vintage stands out for its exceptional earliness, with some of the earliest harvest dates ever recorded at the estate. In a distinctly sunny climate, the vines ripened quickly, leading to beautifully concentrated grapes, albeit with lower yields. However, the terroirs fully played their regulatory role. The limestone soils of Saint-Laurent-Médoc helped preserve essential balance, maintaining remarkable freshness despite the conditions of the year.

This vintage therefore shows a fine harmony between ripeness and tension, offering grapes that are both concentrated and well-balanced. It is highly expressive, revealing vibrant fruit, and will be best enjoyed in its youth.



**Blend** | 79% Sauvignon Blanc  
14% Sémillon  
7% Sauvignon Gris

**Planting Density** | From 6 700 to 8 700 vines / hectare

**Harvest** | From August 27<sup>th</sup> to September 3<sup>rd</sup> 2025. 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 for 7 months, 50% barrels of 1 wines, 40% new oak barrels, 10 % amphoras  
Final blend before bottling

#### TASTING NOTE

Highly expressive, Les Arums 2025 reveals a profile dominated by ripe and generous fruit, almost candied in character. Juicy white peach, pear, and perfectly ripe apricot come through clearly, giving an immediately appealing, indulgent style. Notes of preserved lemon add lift and complexity, enhancing the overall palate. Delicate hints of verbena and white flowers, with a subtle touch of anise, complete the aromatic profile harmoniously. Citrus zest extends the freshness and supports a lively tension. The seven-month barrel ageing is well integrated, bringing roundness and texture while allowing the richness and generosity of the fruit to fully shine.

