

Les Fleurs du Lac

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

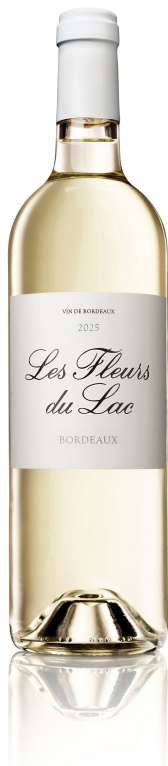
TERROIR

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 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 81% Sauvignon Blanc
11% Sauvignon Gris
8% Sémillon

Planting Density From 6 700 to 8 700 vines / hectare

Harvest From August 27th to September 3rd 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

Bright and vibrant, Les Fleurs du Lac 2025 reveals intense aromas of grapefruit and lemon, enhanced by a refined hint of anise. Fresh and aromatic, it is immediately appealing thanks to its lively character, and is best enjoyed in its youth.

