



PAGUS DE LAGRANGE

HAUT-MEDOC

2025

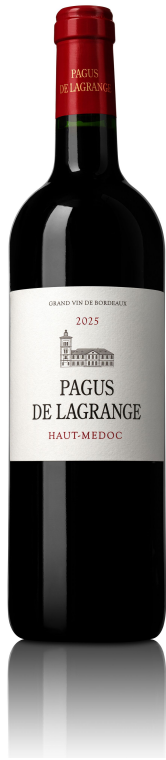
TERROIR

In the neighbouring villages of Saint-Laurent-Médoc and Cussac-Fort-Médoc, this vineyard of Cabernet Sauvignon and Merlot represents around 3 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

2025 was a highly anticipated vintage, as years ending in 5 have long been reputed for producing great wines. A sun-filled year with clement weather, it was marked by a mild winter followed by a hot, dry summer, providing ideal conditions for the vines.

The berries, exceptionally small, concentrated colour, tannins and intensity while preserving essential freshness thanks to the cooler temperatures in September. The challenge was not to reveal the vintage's potential, but to master its power, seeking balance rather than exuberance. By giving less, nature ultimately gave more.



Blend	57% Cabernet Sauvignon 43% Merlot
Planting Density	From 6 700 to 8 700 vines per hectare
Harvest	September 4 th 2025 for the Merlot and September 19 th 2025 for the Cabernet Sauvignon
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 Aged for 12 months, 90% barrels of 2 to 4 wines, 10% new oak barrels, 10 % amphoras Final blending before bottling

TASTING NOTE

Pagus de Lagrange 2025 marks a clear step forward and further defines its style. Sourced from a parcel of vines that have now reached full maturity in the Haut-Médoc, this vintage stands among the most accomplished releases of Pagus de Lagrange. The nose opens with a beautiful intensity of ripe black fruits such as blackcurrant, blackberry, cherry, lifted by a fresh note that brings balance and precision. The palate remains lively and supports a harmonious structure. A true pleasure-driven wine, approachable from today thanks to its immediate drinkability, while offering a touch of sophistication that marks a new step forward in the history of Pagus.

