



CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN

2016

TERROIR

Completely situated in the village of Saint-Julien, the vineyard of Chateau Lagrange represents 118 hectares in red vines, spread over two hills with the slopes directed towards the North and the South, in one block. The subsoil is of clay and limestone and the topsoil is of pebbles and gravel. The climate is temperate and oceanic.

THE VINTAGE

The rainy spring weather encouraged the budburst although we cannot say this was an early vintage. The flowering took place the driest week of the spring. 2016 was one of the hottest and driest summers ever! The harvest was late and long.



Blend	70% Cabernet Sauvignon 24% Merlot 6% Petit Verdot
Planting Density	8 700 to 10 000 vines / hectare
Harvest	From October the 3rd to October the 24th 2016. 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 102 thermo-regulated stainless steel vats for 103 vine plots 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
Average age of the vine	42 years
% of first Label	49%
Barrel Ageing	Blending in January Maturation for 21 months. 60 % of new oak barrels Fining in barrel with fresh egg-whites Final blending before bottling
Tasting Window	2021 - 2045

TASTING NOTE

Dark and deep with purple tint. Blackcherry, blackcurrant, liquorice and black pepper on the nose. Full-bodied, freshness with menthol, round, powerful and long finish. Enjoyable already, this exceptional 2016 is able to age a long time due to its silky tannins. A great and well balanced 2016 Lagrange: nice harmony with classicism and modernity.

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