Wijnfiche

Château Lagrange - G.C.C. | St. Julien
France (SAINT-JULIEN) — 2019

Domain

Ch. Lagrange

This small estate, located on the Pomerol plateau, was purchased in 1953 by Etablissements Jean-Pierre Moueix. The vineyard is situated north of the plateau of Pomerol and consists mainly of clay and stones.

Vinification

Plot by plot and intra plot vinification. 102 thermoregulated 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 2628 °C during 18 to 25 days. Moderate pumpingover every day, or pigeage or delestage; Malolactic fermentation through co inoculation. Maturation for 21 months. 50 % of new oak barrels. Fining in barrel with fresh egg whites. Final blending before bottling.

Taste

The character of our unique terroir and our technical team's expertise have allowed this vintage to surpass itself. It boasts both phenolic richness and freshness in the fruit. This is a powerful, creamy, smooth wine. With a record 80% Cabernet Sauvignon, the Lagrange 2019 blend will go down in history. The expressive, aromatic nose opens with black cherry, blackcurrant and liquorice. In the palate, the entry is silky and plump with powerful, velvety tannins. This distinguished and elegant 2019 will take its place among our iconic vintages. The ageing potential is simply remarkable !

Food pairing

Meat - red | Entrecote | Feathered game | Chateaubriand

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (80%), Merlot (18%), Petit Verdot (2%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

