

Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN

Château Haut-Lagrange Red 2012

Surface in production:	7.5 ha
Age of the vineyard:	15 years
Grape varieties:	Cabernet-Sauvignon 55% Merlot 45%
Density:	7 700 plants / ha
Bottling:	July 2014
Ageing potential:	To drink



Soil and subsoil: Terroir with a remarkable natural drainage thanks to a layer of Graves uniformly dispersed made up of sand, gravels, pebbles, quartz, ochre, white and rose quartzite,... of jaspers, flints, black jasper. Subsoil made up of clay, of alios, of limestone and of Falun from the tertiary area.

Harvest: From September 20th till October 9th 2012. The harvest is manual with a sorting in the vineyard and the cellar.

Winemaking: The fermentation is controlled around 29°C. Maceration: 21 days. Aged 16 months in new oak barrels: 40%, vats: 60%. Total ageing: 18 months.

Tasting notes: A lot of roundness. Beautiful evolution in the mouth, expressive to finish on notes of ripe red fruits. Long length.

Food pairing: Salads, grilled fish, grilled meat

Winemaker: Ghislain Boutemy, agricultural engineer and oenologist

Enologist: Marie-Laurence Porte, oenologist laboratory of Cadillac