

Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN

Château Haut-Lagrange Red 2010

Surface in production:	7.5 ha
Age of the vineyard:	13 years
Grape varieties:	Cabernet-Sauvignon 55% Merlot 45%
Density:	7 700 plants / ha
Bottling:	April 2012
Ageing potential:	2015 – 2025



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 27th till October 15th 2010. 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: Deep ruby color. Fine wine with a nice substance on black fruits. fine tannins, ample mouth, long length

Food pairing: Grilled fish, grilled meat, with sauce. Various cheeses

Winemaker: Ghislain Boutemy, agricultural engineer and oenologist

Oenologist: Marie-Laurence Porte, oenologist laboratory of Cadillac