

Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN



Château Haut-Lagrange Red 2018

Surface in production:	7,5 ha
Age of the vineyard:	20 years
Grape varieties:	Cabernet-Sauvignon 55% Merlot 45%
Density:	7 700 vines/ha
Bottling:	August 2020



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:	The harvest is manual with a sorting in the vineyard and in the cellar from September 13 th to October 3 rd 2018.
Winemaking:	The fermentation is controlled around 29 °C. Maceration: 21 days. Ageing 16 months in new oak barrels: 40%, vats: 60%. Total ageing: 18 months

Winemaker:	Ghislain Boutemy, ingénieur agronome et œnologue
Oenologist:	Alain Raynaud, oenologist Consultant, Marie-Laurence Porte, oenologist of the Laboratory of œnology in Cadillac