

Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN

Château Haut-Lagrange Red 2011

Surface in production:	7.5 ha
Age of the vineyard:	12 years
Grape varieties:	Cabernet-Sauvignon 55% Merlot 45%
Density:	7 700 plants / ha
Bottling:	April 2013
Ageing potential:	2015 – 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: From September 9th till October 19th 2011. 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: Beautiful cherry color, cherry nose, slightly toasted. Ample mouth, a little tannic and woody finish that has to evolve towards a soft, elegant finish.

Food pairing: Red meats, game meat, cheeses

Winemaker: Ghislain Boutemy, agricultural engineer and oenologist

Enologist: Marie-Laurence Porte, oenologist laboratory of Cadillac