



# Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN



## Château Haut-Lagrange White 2021

<b>Surface in production:</b>	1 ha
<b>Age of the vineyard:</b>	23 years
<b>Grape varieties:</b>	Sauvignon blanc 50% Sémillon 50%
<b>Density:</b>	7 700 plants / ha
<b>Bottling:</b>	June 2022
<b>Ageing potential:</b>	2022-2027



---

**Soil and subsoil:** Typical soil of the Graves area, millennial alluvial deposits of the Garonne made up of pebbles, silica, unrefined sands, rich in organic matter. Subsoil: Tertiary clay-limestone.

**Harvest:** Manual harvest with selection of grapes at the vineyard from September 8<sup>th</sup> till September 15<sup>th</sup> 2021.

**Winemaking:** Grape skin maceration on 20% of the production. Controlled fermentation at 18°C in temperature-controlled stainless-steel vats. 6 months ageing 85% in vats and 15% in new oak barrels. Weekly stirring of the lees.

---

**Winemaker:** Ghislain Boutemy, agricultural engineer and oenologist

**Oenologist:** Alain Raynaud, oenologist Consultant

Marie-Laurence Porte, oenologist Laboratory of Cadillac