

Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN

Château Haut-Lagrange Red 2009

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:	July 2011
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 21th till October 15th 2015. 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: Nose of prune, floral. Full-bodied wine, lively, charming.

Food pairing: Game meat, meats with sauce.

Winemaker: Ghislain Boutemy, agricultural engineer and oenologist

Oenologist: Marie-Laurence Porte, oenologist laboratory of Cadillac