

Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN

Château Haut-Lagrange White 2013

Surface in production:	1 ha
Age of the vineyard:	16 years
Grape varieties:	Sauvignon blanc 50% Sémillon 50%
Density:	7 700 plants / ha
Bottling:	July 2014
Aging potential:	2015-2018



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 23rd till September 25th 2013.

Winemaking: Grape skin maceration on 20% of the production. Controlled fermentation at 18°C in temperature-controlled stainless-steel vats. 6 months ageing 80% in vats and 20% in new oak barrels. Weekly stirring of the lees.

Tasting notes: Straw yellow colour, sharp nose with citrus notes. In the mouth the taste of white and yellow fruits.

Food pairing: Seafood, grilled fish, white meat, cheeses.

Winemaker: Ghislain Boutemy, agricultural engineer and oenologist

Oenologist: Marie-Laurence Porte, oenologist laboratory of Cadillac