

Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN

Château Haut-Lagrange White 2014

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| 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 2015 |
| Ageing potential: | 2016-2019 |



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| 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 th till September 16 th 2014. |
| 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. |

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| Tasting notes: | Nose of citrus. Palate: freshness, nice balance, fleshy, exotic final jams. A wine with delicacy. |
| Food pairing: | Aperitive, seafood, fish, white meat, cheese. |

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| Winemaker: | Ghislain Boutemy, agricultural engineer and oenologist |
| Oenologist: | Marie-Laurence Porte, oenologist laboratory of Cadillac |