





Appellation Pessac-Léognan

Château Haut-Lagrange Red 2020

Surface in production: 7,5 ha

Age of the vineyard: 22 years

Grape varieties: Cabernet-Sauvignon 55%,

Merlot 45%

Density: 7 700 vines/ha

Bottling: June 2022



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: The harvest is manual with a sorting in the vineyard and in the cellar

from September 10th to 24th 2020.

Winemaking: The fermentation is controlled around 29 °C. Maceration: 21 days.

Ageing 16 months in new oak barrels: 40%, vats: 60%. Total ageing:

18 months

Winemaker: Ghislain Boutemy, ingénieur agronome et œnologue

Oenologist: Alain Raynaud, oenologist Consultant,

Marie-Laurence Porte, oenologist of the Laboratory of œnology in

Cadillac