

Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN

Château Haut-Lagrange Red 2008

Surface in production:	20 ha
Age of the vineyard:	11 years
Grape varieties:	Cabernet-Sauvignon 55% Merlot 45%
Density:	7 700 plants / ha
Bottling:	June 2010
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 25th till October 15th 2008. 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: Beautiful bright red color, slightly toasted nose, in the mouth: balanced, fine tannins.

Food pairing: Plancha fish, grilled meat, meat in sauce, cheese.

Winemaker: Ghislain Boutemy, agricultural engineer and oenologist

Enologist: Marie-Laurence Porte, oenologist laboratory of Cadillac