

Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN

Château Haut-Lagrange White 2016

Surface in production:	1 ha
Age of the vineyard:	18 years
Grape varieties:	Sauvignon blanc 50% Sémillon 50%
Density:	7 700 plants / ha
Bottling:	July 2017
Ageing potential:	2018-2021



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 8th till September 12th 2016.

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: Very fruity nose on exotic fruits, citrus fruits, peach and some floral notes. On the palate, nice freshness and a nice roundness.

Food pairing: Aperitive, seafood, fish, white meat, cheese. White fruits desserts.

Winemaker: Ghislain Boutemy, agricultural engineer and oenologist

Oenologist: Marie-Laurence Porte, oenologist laboratory of Cadillac