

# Les Fiefs de Lagrange

SAINT-JULIEN

2024

## TERROIR

Completely situated in the village of Saint-Julien, the vineyard of Chateau Lagrange represents 118 hectares in red vines, spread over two hills with the slopes directed towards the North and the South, in one block. The subsoil is of clay and limestone and the topsoil is of pebbles and gravel. The climate is temperate and oceanic.

## THE VINTAGE

### The 2024 Vintage : Brilliance born of adversity

Years ending in 4 have always had the reputation of being challenging for winemakers, and 2024 proved to be no exception. The vineyards of France suffered unpredictable weather conditions, testing the patience and the skills of those whose noble job it is to care for the vines. However, in spite of much uncertainty and many gloomy predictions, this vintage stands today as a brilliant testimony to Man's resilience and adaptability in the face of Nature. It was accumulated experience, acquired over many decades, that was the key to the 2024 vintage. We adjusted our approach in response to the vagaries of the climate, reinforcing our care in the vines and our attention in our winemaking. It was this fragile equilibrium between ancestral skills and modern techniques that enabled uncertainty to be transformed into unexpected success.



Blend	47% Merlot 41% Cabernet Sauvignon 12% Petit Verdot
Planting Density	8 700 to 10 000 vines per hectare
Harvest	From September 24 to October 8 Grapes are hand-picked into individual crates A first selection is done by hand on whole bunches, and a second one grape by grape with an optical camera
Vinification	Plot by plot and intra plot vinification 102 thermo-regulated stainless steel vats for 103 vine plots Variable capacity of the vats : 36 to 220 hl Selection of batch conducted according to the varietal, age of vines, terroir and grapes maturity. Traditional vinification at 26-28 °C during 18 to 25 days Moderate pumping-over every day, or pigeage or delestage Malo lactic fermentation through co inoculation
Average age of the vine	30 years
Barrel Ageing	Blending in Januray Maturation for 13 months 20 % of new oak barrels Final blending before bottling
Tasting Window	2027-2040

## TASTING NOTE

In this low yielding vintage a large proportion of the Cabernet Sauvignons were used in the Grand Vin, leaving a lesser quantity for the second wine. "Les Fiefs de Lagrange" 2024 is mainly Merlot, at 47%, with Cabernet Sauvignon at 41%. But the distinguishing feature of the second wine in this vintage is its high proportion of Petit Verdot, at 12%. This is a captivating wine, made from vines of around 30 years old, and genuinely accessible, with a drinking window between 2027 and 2040. Notes of dark cherry, liquorice, and pepper distinguish this vintage.

