

Chateau Lagrange Saint Julien 2006 Quick Overview

Creamy vanilla and blackberry on the nose, with a sweet, crumbly, buttery oak element. A very supple palate, quite stylish, with a ripe character and gentle grip beneath. Very well composed, with ripe tannins and nice acidity. A good sweetness to the fruit too.



COLLECTIBLE ITEM



The History

Already well-known in the Middle Ages under the name of Maison Noble de Lagrange Monteil, Château Lagrange is located in the Saint-Julien appellation



The Vineyard

The estate currently covers 157 hectares of land, of which 115 are under vine, in a single block. The vineyard is planted on two Gunzian gravel rises. Production methods combine the best of traditional and modern methods. Vin density per hectare is high and the soil is cultivated in the classic Médoc manner. The grapes are hand picked and sorted prior to crushing



WineMaking

Traditional Bordeaux winemaking procedures are used and fermentation takes place in temperature-controlled stainless vats. The wine is aged in oak barrels (of which 60% are new every year) in an air-conditioned cellar. After light fining with fresh egg white, the wine is estate bottled. Château Lagrange is sold through Bordeaux wine brokers and wine merchants.



Tasting Notes

Chateau Lagrange (St Julien) 2006: Creamy vanilla and blackberry on the nose, with a sweet, crumbly, buttery oak element. A very supple palate, quite stylish, with a ripe character and gentle grip beneath. Very well composed, with ripe tannins and nice acidity. A good sweetness to the fruit too.