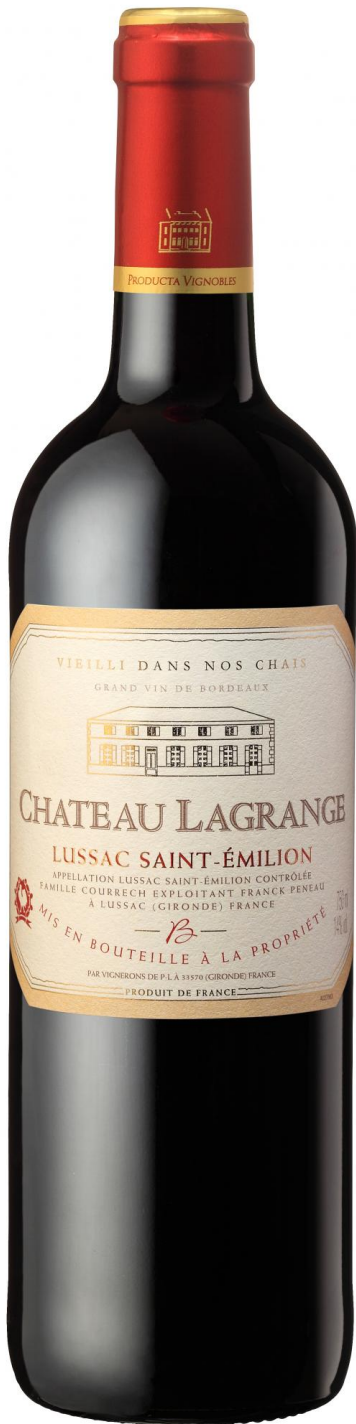




CHÂTEAU LAGRANGE 2022

AOC Lussac Saint-Emilion, Bordeaux, France



PRESENTATION

Château Lagrange is managed in vitiforestry with a concern for respecting biodiversity and the people living nearby.

THE VINTAGE

This vintage is exceptional. Despite the high summer temperatures and low rainfall, the harvest was of high quality and produced wines that are both sun-kissed and refined.

TERROIR

Lussac is located opposite the Saint-Emilion plateau. The clay-limestone terroir allows for the production of pleasant wines from a young age with good aging potential. These are fresh and delicate wines.

WINEMAKING

Traditional winemaking with control of adapted temperatures. Rackings are carried out to optimize and accentuate the extraction of fruit, color, richness, and roundness of the wine.

AGEING

Tank breeding allows to preserve the freshness of the wine and the expression of the fruit.

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

15-17°C

AGEING POTENTIAL

3 to 5 years

TASTING

With a deep color, the robe announces the solidity and strength of the wine. It develops an expressive bouquet where one can feel the influence of the merlot. This is manifested by aromas of ripe red fruits. The texture is soft, fleshy, flavorful, with the presence of fruit and a beautiful length.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, French cuisine, White meat, Red meat

