



CHATEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855

SAINT-JULIEN



| AN ENCHANTING PLACE,
AN OUTSTANDING WINE



Château Lagrange, Third Classified Growth in the 1855 classification, nestles in the heart of the renowned Saint-Julien appellation. The vineyard stretches in a single block to the west of the appellation. This iconic Médoc estate had its first golden age in the eighteenth century.

Harmony is the key word for each and every man and woman at the Château. We never force Mother Nature, we merely guide her. Each year, the work in the vineyard, where attention to detail and age-old traditions are combined, gives birth to a unique, elegant, powerful wine able to age well over time.

An uncompromising quest for excellence,
such is the philosophy here.

For several decades now the exceptional terroir
has inspired a unique approach where
precision and innovation are paramount.



Expressing the best of each terroir : with this objective in mind, we re-organized the vinification cellar with one stainless steel vat adapted to each and every plot in the vineyard. Let Time fulfil its mission. A benevolent eye is then kept on our wines as they mature gently in the barrel ageing cellars.

The private guest rooms in the heart of the vineyard offer a moment of timeless serenity. Tasting and oenology workshops are also available to allow visitors to discover the many facets of the wines.



*« It is a genuine pleasure for us to receive wine lovers
and give them an unforgettable experience
here on the estate.»*

Matthieu Bordes - General Manager



|| THE CHARACTER OF A VINTAGE IS SHAPED OVER TIME



Our Origins

Back in the Middle Ages there were two separate entities : The first, the “Tenure of Pellecahus” was to the East of the brook running through the property. The other was located on a hillock to the west and was known as the “Noble House of Lagrange de Monteil”. These two estates were to join in the seventeenth century, and so Lagrange was born.

Château Lagrange belonged to the same family for almost two centuries, thus maintaining its unity.

One of its more charismatic characters was a certain Charles de Branne de Cours, who managed the domaine from 1712 to 1746. In the heart of the viticultural revolution, he and his rich Bordeaux family (who also owned Mouton) were to make Lagrange one of the most beautiful Médoc properties. Charles de Branne was succeeded by his son. On the latter’s death it was his nephew, Jean-Baptiste Arbouet de la Bernède, who took over the property in 1771. He continued to develop the estate, modernising part of the facilities.

In 1787, Thomas Jefferson, then United States ambassador, ranked Lagrange as a Third Classified Growth.

Jean-Baptiste d’Arbouet sold Lagrange to Jean-Valère Cabarrus, his wife’s nephew, in 1790. Jean-Valère Cabarrus was from a renowned wine merchant family and chose to develop the viticultural activity of the estate. He commissioned the Italian architect Visconti to build the Tuscan-style tower, adding elegance and singularity to the Château.



The Golden Age of Duchâtel

Lagrange's heyday was between 1842 and 1875, when Count Duchâtel, Home Secretary to King Louis Philippe, was the owner. His visionary avant-garde approach meant Lagrange was awarded the rank of Third Classified Growth in the official 1855 classification.

Assisted by his faithful estate manager, Galos, then also running Mouton Rothschild, Duchâtel took Lagrange to the pinnacle of success and fame. The two men innovated, introducing the use of sulphur to fight powdery mildew and, importantly, were also the pioneers of a new soil drainage system in the vineyard.

Lagrange became the meeting place of High Society, with sumptuous receptions. Artists were also frequently invited, drawing inspiration from the impressive landscapes. When the Count passed away in 1867, the aged Countess took over the property, helped by her two children.

Darker years were to follow : the phylloxera crisis, World Wars, fires, various vine diseases, economic and financial crises... Lagrange did not come out unscathed. The property had been reduced to 157 hectares (of which only 56 under vines) when the family group, Suntory, bought it from the Cendoya family, who had been owners since 1925.



Le comte T. Duchâtel, ancien ministre. — D'après une photographie de Bertall.



A New Era

Suntory's chairman, Keizo Saji, and vice-chairman, Shinichiro Torii, decided to do the absolute maximum to allow the re-birth of this Grand Cru Classé.

Marcel Ducasse, graduate of the Bordeaux Institute of Oenology was recruited to undertake a total re-structuring of the property alongside Kenji Suzuta and then Keiichi Shiina. Over the first ten years the team at Lagrange undertook an ambitious renovation project, painstakingly working to regain the prestigious image this Cru had enjoyed in the past.

A re-birth was achieved over a total of more than thirty years of technical and human investments.

Today, Matthieu Bordes and his team are continuing to write Lagrange's history, in a mindful quest for excellence, producing unique, distinguished wines of character, in keeping with the elegant Saint-Julien style.

||| REVEALING THE TREASURES
OF A GREAT TERROIR





Perched on two Gunzian gravel slopes, one of which boasts the highest point in the appellation, the beautiful vineyard of Château Lagrange stretches over 118 hectares in a single block.

There are more than a hundred individual plots with 67% Cabernet Sauvignon, 28% Merlot and 5% Petit-Verdot. Our vines are on average 40 years old, the oldest dating back to 1952.

17 different soils and sub-soils have been identified, meaning the grape varieties and rootstocks can be adapted to each terroir, tailoring the viticultural choices to bring out the best expression of each plot's character.

There are also 11 hectares dedicated to white grape varieties with 80% Sauvignon Blanc, 10% Sauvignon Gris and 10% Sémillon.

A visionary approach that has been maintained over the decades : always show the greatest possible respect for the terroir and the environment.

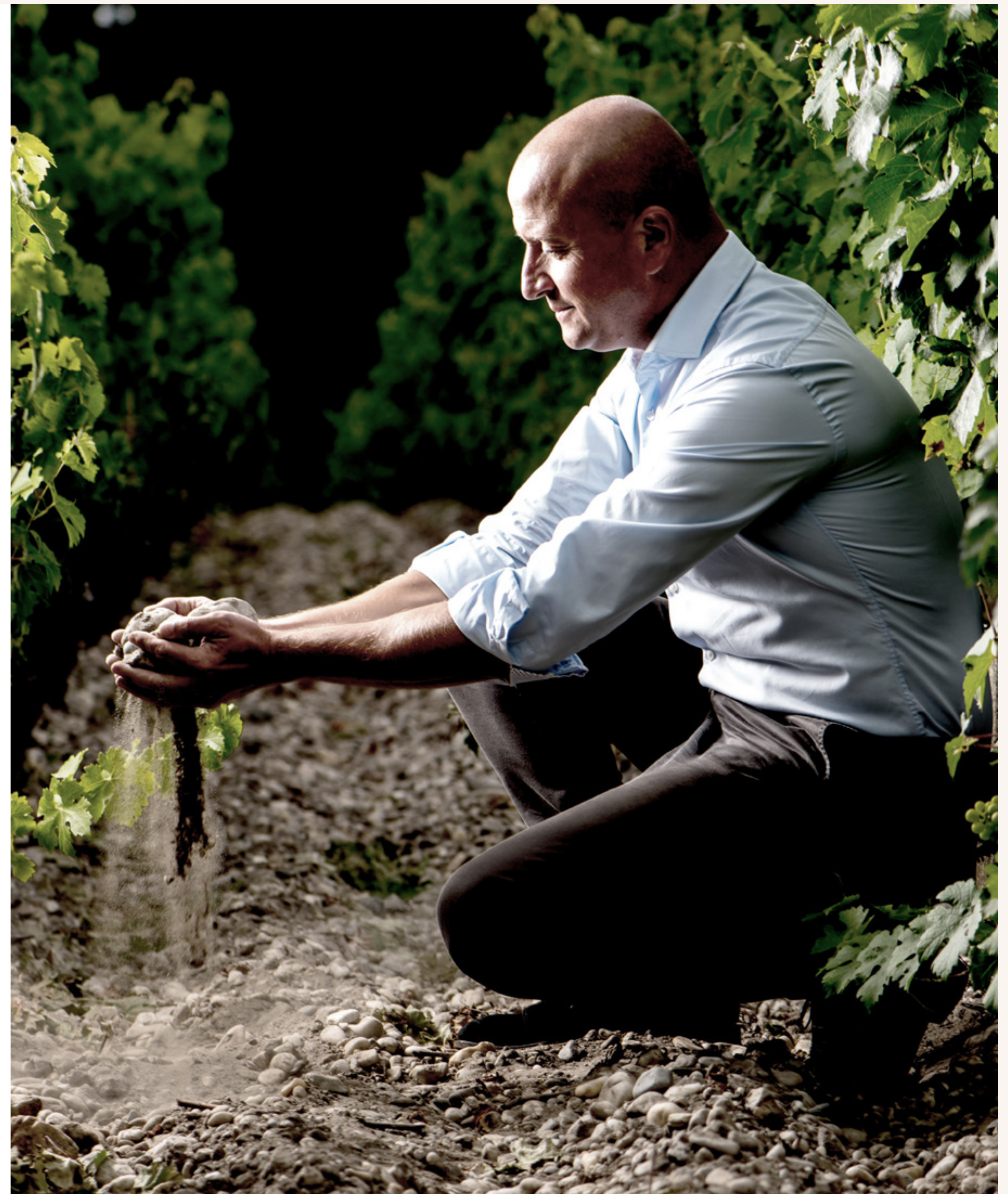
A certain vision of Harmony between Man and Nature



Château Lagrange has been advancing for the last 20 years in a true commitment to maintain an environmental approach in our vineyard, driven by the desire to preserve the future generations. Working in harmony with nature to protect the earth and its resources: that's the objective.

The property is striving to find solutions to today's issues of climate change, aiming to make great wines whilst limiting its ecological footprint.

In 1995, Château Lagrange became a pilot site, collaborating with the INRA (National Institute of Agronomical Research) to experiment ways of fighting against grapeworm. In 2005, it was the first Bordeaux chateau to establish a carbon count and Lagrange obtained an integrated agriculture certificate. In 2015, the domaine took things a step further, joining other properties in an Environmental Management System project, resulting in an ISO 14 001 certificate in 2017.





Château Lagrange encourages biodiversity around the vine plots, developing the auxiliary flora and fauna by planting hedges, introducing sheep to graze the fields, re-introducing bee hives and bird boxes. Mowing is delayed to avoid interrupting the plants' cycle and wild flowers are sown ...

Of course, no chemical herbicides are used on the domaine. Since 2008, the property has been farming 10 hectares according to the principles of biodynamic agriculture and also 20 hectares organically, without applying for official certification.

A natural grass cover is maintained in many vine plots to encourage the development of the underground ecosystem and limit erosion. The cellars boast a positive energy balance thanks to solar panels on the roof, again improving resource management.

The property protects its resources,
and the wines are its best reward

IV FINE-TUNING EACH BLEND,
COMPOSING THE SYMPHONY





Château Lagrange is committed to a mindful viticulture: from the choice of nursery plants to the traditional manual tasks in the vineyard, our philosophy consists in maintaining an even and sustainable production.

During the harvest, our pickers take particular care to select the best bunches from which we extract the quintessence of their character and singularity. On arrival in the vat room, the grapes begin an important step in their journey, first sorted by an experienced hand, then passing under an optical camera for another sorting using state-of-the-art technology.

Next comes the crusher and then the arrival in the designated vat where the plot-by-plot approach takes on all its meaning : 102 stainless steel vats coupled with the 103 vine plots ensure we are able to preserve the freshness of aromas and flavours, and the individual character of each terroir.

From maceration to fermentation, regular vat tastings will guide all major decisions. Eric Boissenot, consultant oenologist, and the property's own four oenologists taste the wines and choose the exact blend to be prepared in the winter following the harvest.

No detail must be overlooked in the creation of our wines, so that the full character of the terroir may be revealed





Great care is taken of the wine as it ages in barrels, from the racking performed with precision in the traditional way using the esquive and a candle, to the topping up that requires patience and skill.

Several months or years are necessary for time to work its magic and bring out the full expression in a wine. Then the bottle will embark on its voyage to the consumer, in France or around the world, thanks to partner Bordeaux wine merchants.

The “Château Lagrange grand vin” blend is aged for 20 months in oak barrels, of which 60% are new. The second wine, “Les Fiefs de Lagrange” is aged for 12 months in oak barrels, of which 20% new.

In the heart of our barrel cellars,
the old vintage cellar hides a real treasure :
age-old bottles are kept here,
reminding us of our heritage and the expertise
of wine makers at Lagrange in years gone by



V A QUARTET OF CHARACTER



CHATEAU LAGRANGE

Balance, power, precision

A veritable demonstration of **balance**, this wine illustrates **the perfect alchemy between the three grape varieties** : Cabernet Sauvignon, Merlot and Petit Verdot. Powerful and lively in its youth, a slow, **serene evolution** over time endows this wine with a delicate elegance.

This wine often presents aromas of **blackcurrant** and **black cherry** with **spicy, smoky notes**. Aromas of cedar, liquorice or tobacco also develop over the years, typical of the top Saint-Julien wines.



LES FIEFS DE LAGRANGE

Elegance, depth, intensity

Created in 1983, "les Fiefs de Lagrange" is **so much more than a second wine**. Produced from young vines (with an average age of 35 years) and planted on fine gravel soils for the Cabernet Sauvignon and clay for certain Merlots.

This truly **elegant wine** boasts pleasant supple tannins. The Fiefs de Lagrange offers an **intense aromatic palette** with notes of red fruit and spices. A wine that expresses its character early, allowing it to be enjoyed young, it nevertheless possesses a very good ageing potential.



LE HAUT-MEDOC DE LAGRANGE

Suppleness, brightness, finesse

All the expertise and philosophy of the Lagrange estate is apparent in this wine which is mainly Cabernet Sauvignon and aged **twelve months in barrel**.

Le Haut-Médoc de Lagrange is produced from **thirty-year-old vines** located on two parcels just outside the Saint-Julien appellation. This is a wine that charms us with its **unique bright character**.

First we appreciate the silky robe. The nose is lively and inviting and then the entry in the palate is frank, offering spicy notes along with flavoursome blackcurrant and cherry. A wine with **timeless style**.



LES ARUMS DE LAGRANGE, BORDEAUX BLANC

Freshness, tension, energy

Created in 1996, "Les Arums de Lagrange" is one of the very first white wines in the Médoc to be vinified in barrel. The perfect harmony between the creaminess of the Sémillon and the **freshness** of the Sauvignons gives a nice tautness to this **delicate wine**. A wine that seduces us with its irresistibly refreshing style.

As soon as you take your glass and appreciate the attractive white robe, you will be amazed by the **explosion of tangy fruit** on the nose : citrus aromas, lemon and grapefruit mingling with tropical fruit and subtle hints of white peach.





V | LIVING THE EMOTION



The estate proposes a wide range of activities for the wine enthusiast adapted to all types of visitors.

Tours with tastings: A classic or private visit with either a tasting of the different wines of the property, older vintages, blind tastings, or even cellar tastings directly from the barrel.

Educational workshops: Beginners' initiation to tasting, wine blending workshops or discovery of the estate's different terroirs and grape varieties.





In April of 2012 Château Lagrange opened a reception building to the south of the property, in the heart of the vineyard. It comprises 14 guest rooms, offering a moment of peace to the visitors who come to discover the property.

The in-house chef, Taïchi Sato, proposes his own style French cuisine with a subtle Japanese twist, using ingredients sourced locally or from Lagrange's permaculture vegetable garden : a truly unforgettable gastronomic experience.



The Orangery at Château Lagrange

In the Château's old Orangery we invite you to live a unique experience. The pure, refined expression of Japanese cuisine paired with the authenticity of Grand Cru Classé Saint-Julien wines

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