

CHATEAU LA LAGUNE

2022

HAUT-MÉDOC, France

WINE BLEND :

52% Cabernet-Sauvignon,
45% Merlot, 3% Petit Verdot

In 1855, La Lagune joined the very strict circle of Grands Crus Classés and became the 3rd Grand Cru Classé. On the road to the Médoc, it represents the first and one of the most beautiful gravelly hilltops. The story begins in 1525, around the natural water points where the «village of La Lagune» was built, and transformed into a wine-producing estate around 1587. The Chartreuse was built in 1730 and completed by Baron Victor Louis, architect of the Grand Théâtre de Bordeaux.

Since her arrival in 2000, Caroline Frey and her team have instilled an energy whose key word is excellence.

The making of a great wine requires a great terroir but also the passion and skills of the men and women, in the care of every detail. Finesse, harmony, elegance and balance express themselves wonderfully through this 3rd Grand Cru Classé.

Tasting Note

Black fruit dominates the nose and the palate, with floral notes of peony enriching the finish. The attack is frank and immediately offers a nice thickness in the mouth, carried by a fine grain of tannin. A touch of acidity lengthens the finish and makes it tasty. A balance that gives a very special sapidity to this vintage.

OWNER-WINEMAKER
CAROLINE FREY



SITUATION / TERROIR

AGE OF THE VINES: from 20 to 60 years old

SOIL GEOLOGY: THE FINESSE OF THE GRAVES AND THE STRENGTH OF THE MÉDOC. The terroir of La Lagune is considered by the famous geologist René Pijassou as «the Medoc island model». The light gravel (pink, yellow and white quartz, calcite, agates) and silica diffuse the sunlight and help to give the Cabernet-Sauvignon, Merlot and Petit Verdot the grace, balance and finesse that characterise the wines of La Lagune.

VINEYARD MANAGEMENT: Double Guyot / Medoc pruning

VINE DENSITY: 6,666 vines/ha and 10,000 vines/ha.

WEATHER CONDITIONS AND PHENOLOGY

After an abundant rainfall at the end of 2021, the first quarter of 2022 was fairly dry, giving us a trend for the rest of the vintage. The winter of 2022 was marked by its mildness, with temperatures of around 20°C in February and March. From the 3rd to the 5th of April, morning frosts disrupted the vine cycle without too many consequences on the plant. June was particularly hot, leading to a hailstorm on 20 June with large volumes of water (40 mm in 15 minutes). Nevertheless, this storm only hit part of our plots. 75% of the vineyard was protected from hailstones and only received water.

HARVEST DATE: 9 SEPTEMBER TO 26 SEPTEMBER 2022

HARVEST

The grapes are picked by hand and then transported to the vat room in small crates. The date of harvest is determined for each plot after numerous tastings of the grapes and additional analytical controls.

AGEING

Château La Lagune is aged in French oak barrels, 50% of which are renewed every year. The wines are racked several times during their maturation, in order to eliminate the large lees and favour maturation on fine lees.

GENTLE WINEMAKING

After a very meticulous triple manual sorting, completed by an optical sorting, the most beautiful berries are delicately sent to the vats for the plot vinification. The extraction of tannins and anthocyanins is carefully measured to obtain the most elegant wines. The final blend is made during the ageing process with the wines from the best parcels.

AGEING POTENTIAL:

> 20 years

SERVING SUGGESTION:

16°C

ALCOHOL CONTENT:

13,7 % VOL

MINDFUL VITICULTURE

Château La Lagune is the 10th Bordeaux château to receive Biodyvin certification.

- The entire vineyard is certified organic and biodynamic
- 2 biodiversity refuges in partnership with the LPO, i.e. 40 hectares of forests, marshes and meadows.
- 150 trees and 2700 metres of hedges planted to encourage ecological corridors

The last 20 years have enabled us to set up the foundations of a viticulture that takes care of the vines. We choose what is best for each of our plots, without limiting ourselves to a single approach. The ultimate goal: that our vineyards, our soils and our wines come alive!

