

Les Fiefs de Lagrange

SAINT-JULIEN

2025

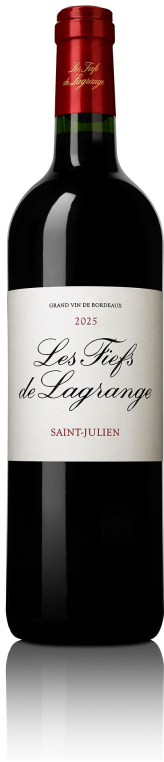
TERROIR

Completely situated in the village of Saint-Julien, the vineyard of Chateau Lagrange represents 108 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

2025 was a highly anticipated vintage, as years ending in 5 have long been reputed for producing great wines. A sun-filled year with clement weather, it was marked by a mild winter followed by a hot, dry summer, providing ideal conditions for the vines.

The berries, exceptionally small, concentrated colour, tannins and intensity while preserving essential freshness thanks to the cooler temperatures in September. The challenge was not to reveal the vintage's potential, but to master its power, seeking balance rather than exuberance. By giving less, nature ultimately gave more.



Blend	57% Merlot 33% Cabernet Sauvignon 10% Petit Verdot
Planting Density	8 700 to 10 000 vines per hectare
Harvest	From September 8 th to September 24 th 2025 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 Malolactic fermentation through co inoculation
Average age of the vine	30 years
Barrel Ageing	Blending in Januray Aged for 13 months, 80% barrels of 1 to 3 wines, 10% new oak barrels, 10 % amphoras Final blending before bottling
Tasting Window	2027-2045

TASTING NOTE

With 57% merlot, 33% cabernet sauvignon and 10% petit verdot, Les Fiefs de Lagrange 2025 stands out for its somewhat atypical profile, marked by an unusually high proportion of merlot in the blend. The low yields of cabernet sauvignon, largely allocated to the Grand Vin, have consequently reduced their share in our second wine.

The result is a more generous and indulgent Fiefs, with a charming expression and near-immediate approachability, delivering instant pleasure. The vines averaging around thirty years of age provide structure and depth, giving this vintage genuine ageing potential.

