



Appellation  
Pomerol

Vineyard size  
9 hectares (22 acres)

Soil Types  
Gravel on clay and old, deep, blue clay

Vineyard Grape Varietals  
100% Merlot

Average Vine Age  
25 years

Viticulture  
Certified HVE 3  
"Culture raisonnée"  
Soil tilling (4 ways)  
Vine growth management adapted to  
the climatic conditions

Harvest  
Manual harvest  
Double sorting: optical and manual

Harvest dates  
From September 18<sup>th</sup> to 20<sup>th</sup> 2020

Winemaking  
In thermo-regulated concrete &  
stainless-steel vats  
Gentle & controlled maceration &  
extraction

Aging  
16-18 months in French oak barrels  
(30% new)

2020 vintage blend  
100% Merlot

## Château LAGRANGE

### Pomerol

This property, situated on the northern border of the plateau of Pomerol close to many illustrious neighbors, was purchased by the Ets. Jean-Pierre Moueix in 1953 from M. Pecresse, also owner of Château Trotanoy.

The vineyard is planted on heavy clay soils, allowing the Merlot grapes their best expression. The vineyard work is meticulous, with a hand-harvest completed in a few hours once the grapes are perfectly ripe. The wine is vinified in thermo-regulated concrete and stainless-steel tanks, before being aged in oak barrels.

Supple, round, generous and fruit-driven, Château Lagrange is a delightful expression of the lighter style of Pomerol wines, approachable in its youth.

## 2020 Vintage

The winter of 2019-2020 was the warmest in France since the beginning of the 20<sup>th</sup> century. It followed a very wet fall that replenished soil water reserves. January and February 2020 were exceptionally warm and dry, bringing on an early budbreak (from March 22<sup>nd</sup>).

Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early, from May 12<sup>th</sup> to the 22<sup>nd</sup>. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer allowed us to rectify the irregularities of the budbreak and even out the yields.

Summer was exceptionally hot and dry with virtually no rainfall in July. We adjusted our farming methods accordingly. The deep clay of Château Lagrange allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Veraison took place from July 14<sup>th</sup> to 29<sup>th</sup>. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids.

The weather in September allowed for a serene harvest from the 18<sup>th</sup> to the 20<sup>th</sup>.