

2024

## HISTORY

Historically, a large number of Chateaux in the Medoc used to produce white wine for their own consumption or receptions. Château Lagrange was part of them until the beginning of the sixties. The tradition was then revived, and from the 1996 vintage, a dry white wine (AOC Bordeaux) is produced by the estate, under the name "Les Arums de Lagrange".

## **TERROIR**

Covering an area of 11 hectares located in the communes of Cussac Fort Médoc and Saint-Laurent Médoc, this vineyard of white vines is located on two distinct soils of gravelly sand and limestone clays. The blend is oriented to produce a wine elegant and delicate, well proportioned body without excessive acidity.

## THE VINTAGE

The mild winter temperatures helped the vines to grow earlier than usual, which continued until the flowering stage. After a wet spring, the summer was dry but not excessively hot, which helped to maintain acidity in the grapes and the synthesis of aroma precursors. The harvest was later than in the previous two vintages, starting on 10 September with the Sauvignon Blanc, whose sugar content returned to more traditional levels, suggesting a fine balance.



Blend 70% Sauvignon Blanc 16% Sémillon 14% Sauvignon Gris

Planting Density From 6 700 to 8 700 vines / hectare

Harvest From September 10th to September 23rd 2024. Manual harvest in the cool morning, manual sorting.

Vinification Gentle extraction by pressing in bunches

Settling 12 hours after cold Fermentation in 225 L barrels No malolactic fermentation Parcel and intra-plot selection

Selection of batch conducted according to the varietal, age of vines,

terroir and grapes maturity.

Barrel Ageing | Aged 7 months in barrels with 40% new barrels

Final blend before bottling

## TASTING NOTE

The climatic conditions of this vintage helped to maintain the necessary freshness in the Arums. The nose is dominated by aromas of citrus fruit and white peach. The barrel ageing is barely perceptible on the palate, which reveals floral notes of lilac and lime blossom. The attack is both smooth and lively. A well-balanced, complex, very harmonious wine that should be enjoyed now for its purity and precision.