



Château Lagrange Pet Nat - 2020

Winemakers: Olivier & Laure Lacoste

AOC: VDF Petillant Naturel

Vintage: 2020

Vol: 12 %

RS: 0 g/L

S02: 10 mg/L

Total Production: 300 bottles

Grapes: 100% Merlot

Vine Age: 25 years

Soils: Clay-Silt

Vegan: Yes

Allergens: None

Closure: Crown

Drinking Window: 2022 - 2023

Ethos: Certified Organic. Biodynamic conversion

Producer: Brother and sister duo, Olivier and Laure Lacoste, who took over their family vineyards just 4 years ago and have converted it to Biodynamic farming. The estate is made up of 9 ha of white Sauvignon blanc, Sémillon, Merlot & Cabernet Sauvignon. As with many Bordeaux producers, they have slowed down on the oak and started using amphorae in the winery, which provides the wines with more freshness and fruit definition. The labels are designed by a selection of friends, giving them an eclectic inconsistency.

Viticulture and Vinification: 35 hL/Ha. Vinification: pneumatique press, settling by gravity, natural fermentation using indigenous yeast at 18-20° C then moved to bottle and closed with a crown cap to finish its ferment in the cellar. No disgorgement.

Tasting: Cantaloupe melon, red apple, strawberry, raspberry, smooth, subtle, cloudy and naughty. Careful when you open it, has a tendency to flow.



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