



Château Lagrange AKA - 2019

Winemakers: Olivier & Laure Lacoste

AOC: Cadillac-Côtes-de-bordeaux

Vintage: 2019

Vol: 12 %

RS: 1.5 g/L

S02: 35 mg/L

Total Production: 1,100 bottles

Grapes: 100% Merlot

Vine Age: 25 years

Soils: Clay-Silt

Vegan: Yes

Allergens: None

Closure: Cork + Foil

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. Manual harvest. Pneumatique press, settling by gravity, natural fermentation using indigenous yeast at 18-20°C. Élevage: 5 months, son fine lees.

Tasting: Lovely pale colour pale pink rose colour. Pleasing nose dominated by red fruit. Generous body rosé, fresh and gritty acid, making this a foody rosé. Bright, elegant finish, qwafable.



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