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Château Lagrange La Forêt - 2020

Winemakers: Olivier & Laure Lacoste

AOC: Bordeaux Blanc Sec

Vintage: 2020

Vol: 11.5 %

RS: 1.6 g/L

S02: 35 mg/L

Total Production: 4,800 bottles

Grapes: 100% Sémillon

Vine Age: 25 years

Soils: Gravel, Silt, Clay

Vegan: Yes

Allergens: None

Closure: Cork + Wax

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: Manual harvest. Natural Fermentation. 4-6 months fine lies in tank.

Tasting: Citrus bomb with lots of salty texture and fresh minerality, hay, well balanced, everything is in place, very well made semillon, dry, doesn't taste like shit chardonnay, fuji apple, ripe lemon, crunchy acid and balanced texture, little bit of nutty hay and honey.waxy creamy lime herbal.

Points/Reviews/Tasting: Jancis Robinson (16) A little bacon-kip smoky and umami on the nose. A little stinky, but with an attractive look-here. The awkward snub of Sémillon on the palate. The way Sem has a glass-hard cold shoulder, tells you to suck lemons and puffs cigarette smoke in your face while holding eye contact; tells you to go away while gripping your hand quite hard. Savoury and anxious. Needs air, needs food, but a really interesting wine. (TC)