

Château Lagrange AKA - 2019

Winemakers: Olivier & Laure Lacoste AOC: Cadillac Côtes-de-bordeaux Vintage: 2019 Vol: 14 % **RS:** 1.9 g/L S02: 30 mg/L Total Production: 15,600 bottles Grapes: 90% Merlot, 10% Cab Sav. Soils: Clay-Silt hillsides Vegan: Yes Allergens: None Closure: Cork + Foil Drinking Window: 2022 - 2028 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. press wine then spends 12 months ageing in a mixture of Oak, Amphora and Concrete.

Tasting: Softly brushed raspberry and blackberry fruits, feels well poised and has lift. A little austerity right now but should reward another year in bottle. Aged in a mix of both concrete vats (which are built into the floor), oak barrels and amphora.

Points/Reviews: DECANTER: 89 points (June 2021)



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Contact: benedictbutterworth.com info@benedictbutterworth.com +44(0)7 984 424 860