



LES FLEURS DU LAC 2017 BORDEAUX BLANC

- CONSULTANT WINEMAKER : Eric BOISSENOT -

OVERVIEW

Château Lagrange was known in the Middle Ages as the Noble House of Lagrange Monteil. Records of the successive owners go back as far as 1631. In 1855, Château Lagrange, was awarded by the famous classification with the title of Third Classified Growth. The 20th century was much less glorious. Despite several changes in ownership, a decline in business meant the estate had to be broken up: from 280 ha in 1840, the domain had been reduced to 157 ha by December 1983, when the Japanese group Suntory bought it. Suntory brought the necessary capital for the renovation of the domain. Marcel Ducasse, director from 1984 to 2007, and Bruno Eynard after him, successfully directed and guided the efforts to completely restructure the domain. By dint of more than twenty years of major efforts and investments, Château Lagrange is universally acknowledged as being back in excellent form. Today a new tandem, Matthieu Bordes and Keiichi Shiina, have taken over this quest for excellence. In addition to its red wine production, Château Lagrange also produces white wine in limited production.

VINEYARD

Soil: Homogeneous sandy gravel

Surface: 6 hectares

Location: Cussac Fort Médoc

Grape varieties: 60% Sauvignon Blanc / 20% Sémillon / 20% Sauvignon Gris

MAKING PROCESS

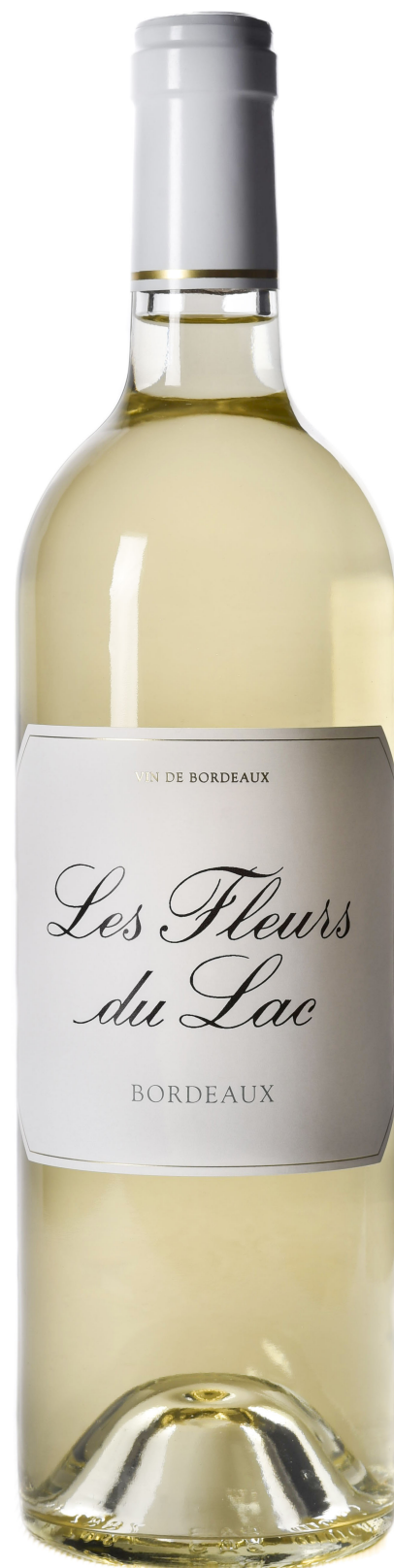
Traditionnal vinification. No malo lactic fermentation. Ageing of 6 months in 20% new oak.

MATCHING FOOD

Serve at 8-10° with oysters and other seafood dish, skewered fish or with marinated white meats. This wine will be ideal with a good selection of cheeses, such as Cantal, sheep or goat cheese.

AGEING POTENTIAL

From 3 to 5 years



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19