

GRAND VIN DE BORDEAUX CHATEAU DE LUGAGNAC

GRAND VIN
ROUGE

The Château de Lugagnac is located on the highest hillsides in the Bordeaux area and vines were grown here for the first time during the Roman occupation. Before the Appellation d'Origine Contrôlée (quality wine produced in a specific region) system was established, the estate was already assigned "Cru Supérieur de Bordeaux" status on ancient maps, a sign that this is a truly exceptional terroir. The unusual combination of limestone fossils and clay packed with iron ore gives its wines a unique personality.

Vineyard:

Plots are distributed around the château and its two rivers, which are unique in their geological and geographical balance.

There is an unusual difference of more than 60 metres between the northern and southernmost points of the estate.

The soil and subsoil are made up of limestone with sea fossils and rocky ground intersected with clay that is extremely rich in iron ore.

Plantations face north to south and form gentle slopes and small hillsides.

Average age of the vines: 25 years.

Plantation density: 6,500 to 7,500 vines/ha.

Wide diversity of rootstock and clones throughout the 80 parcels on the estate.

Growing & Harvest:

The vineyard is protected using (certified) integrated pest management, and respect for soils, plants and fauna.

Agronomical and manual yield control.

Double guyot Médoc-style, low-trained pruning.

Soil decompaction in spring.

Leaves are thinned one by one after fruit set.

At mid-veraison, green bunches of grapes are removed.

Harvest after grape selection on the vine.



Château de Lugagnac wine is vinified to express the pronounced aromas and personality of the grapes that are picked at optimum ripeness. This wine is the best representation of the estate.

Vinification & Maturing:

Destemming of all fruit.

Post-destemming manual and mechanical selection with optical sorting (depending on the vintage).

Pre-fermentation cold maceration from 6 to 8 days to extract and enhance the fruit.

Alcoholic fermentation with natural yeasts at 25-28°C, daily tastings for optimum control and gentle extraction.

Maceration over 28 to 30 days and pressing is conducted using the forces of gravity.

Maturation for 12 months in French oak barrels (20% to 50% new wood, depending on the vintage).

Blending:

50% Black Merlot - 48% Cabernet Sauvignon - 2% Petit Verdot.

Production:

130 000 bottles.

Distribution: U.S.A., France, U.K., Brazil, Hollande, Japan, China, Belgium, Germany

