



# Château HAUT-LAGRANGE

APPELLATION PESSAC-LÉOGNAN



## Château Haut-Lagrange White 2023

<b>Surface in production:</b>	1 ha
<b>Age of the vineyard:</b>	24 years
<b>Grape varieties:</b>	Sauvignon blanc 49% Sémillon 51%
<b>Density:</b>	7 700 plants / ha
<b>Bottling:</b>	May 2024
<b>Ageing potential:</b>	2024-2029



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**Soil and subsoil:** Typical soil of the Graves area, millennial alluvial deposits of the Garonne made up of pebbles, silica, unrefined sands, rich in organic matter. Subsoil: Tertiary clay-limestone.

**Harvest:** Manual harvest with selection of grapes at the vineyard from August 28<sup>th</sup> till September 1<sup>st</sup> 2023.

**Winemaking:** Grape skin maceration on 20% of the production. Controlled fermentation at 18°C in temperature-controlled stainless-steel vats. 6 months ageing 85% in vats and 15% in new oak barrels. Weekly stirring of the lees.

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**Winemaker:** Ghislain Boutemy, agricultural engineer and oenologist