

CHATEAU LA LAGUNE

2024

HAUT-MÉDOC, France

BLEND :

52% Cabernet-Sauvignon,
42% Merlot , 6% Petit Verdot

In 1855, La Lagune joined the very strict circle of Grands Crus Classés and became the 3rd Grand Cru Classé. On the road to the Médoc, it represents the first and one of the most beautiful gravelly hilltops. The story begins in 1525, around the natural water points where the «village of La Lagune» was built, and transformed into a wine-producing estate around 1587. The Chartreuse was built in 1730 and completed by Baron Victor Louis, architect of the Grand Théâtre de Bordeaux.

Since her arrival in 2000, Caroline Frey and her team have instilled an energy whose key word is excellence.

The making of a great wine requires a great terroir but also the passion and skills of the men and women, in the care of every detail. Finesse, harmony, elegance and balance express themselves wonderfully through this 3rd Grand Cru Classé.

OWNER-WINEMAKER
CAROLINE FREY



SITUATION / TERROIR

AGE OF THE VIGNES : from 20 to 60 years old

SOIL GEOLOGY: THE FINESSE OF THE GRAVES AND THE STRENGTH OF THE MÉDOC.

The terroir of La Lagune is considered by the famous geologist René Pijassou as «the Medoc island model». The light gravel (pink, yellow and white quartz, calcite, agates) and silica diffuse the sunlight and help to give the Cabernet-Sauvignon, Merlot and Petit Verdot the grace, balance and finesse that characterise the wines of La Lagune.

VINEYARD MANAGEMENT: Double Guyot / Medoc pruning **VINE DENSITY:** 6,666 vines/ha - 10,000 vines/ha.

WEATHER CONDITION AND PHENOLOGY

The 2024 vintage was one of many challenges, marked by unpredictable weather. Autumn 2023 and winter 2024 were both warm and very wet, leading to historically early and aggressive pressure from fungal diseases. This pressure continued throughout the spring due to cooler-than-normal temperatures and frequent, often stormy, rainfall. A hailstorm on May 17 caused significant local damage. Summer conditions were more typical. September, however, was cool and rainy, resulting in grapes that produced fresh, fruit-driven wines with a tannic structure lighter than what we've seen in recent, warmer vintages. **HARVEST DATE:** FROM 23TH SEPTEMBER TO 9TH OCTOBER

HARVEST

The grapes are picked by hand and then transported to the vat room in small crates. The date of harvest is determined for each plot after numerous tastings of the grapes and additional analytical controls.

AGEING

Château La Lagune is aged in French oak barrels, 50% of which are renewed every year. The wines are racked several times during their maturation, in order to eliminate the large lees and favour maturation on fine lees.

GENTLE WINEMAKING

After a very meticulous triple manual sorting, completed by an optical sorting, the most beautiful berries are delicately sent to the vats for the plot vinification. The extraction of tannins and anthocyanins is carefully measured to obtain the most elegant wines. The final blend is made during the ageing process with the wines from the best parcels.

AGEING POTENTIAL : > 20 ans

SERVING SUGGESTION : 16°C

ABV: 13 %

ACIDITÉ 4, 2 - **PH** 3, 4 - **IPT** 55

MINDFUL VITICULTURE

Château La Lagune is the 10th Bordeaux château to receive Biodyvin certification.

- The entire vineyard is certified organic.
- 2 biodiversity refuges in partnership with the LPO, i.e. 40 hectares of forests, marshes and meadows.
- 150 trees and 2700 metres of hedges planted to encourage ecological corridors

The last 20 years have enabled us to set up the foundations of a viticulture that takes care of the vines. We choose what is best for each of our plots, without limiting ourselves to a single approach. The ultimate goal: that our vineyards, our soils and our wines come alive!

