

Chateau Lagrezette 'Cuvée Marguerite'

COUNTRY

France

REGION

South West

GRAPE

90% Malbec 10%
Merlot

VINTAGE

2015

ABOUT THE DOMAINE

A medieval castle built in the 12th century, Château Lagrezette was acquired by Alain Dominique Perrin, owner-wine grower, in 1980. Although the estate has been growing the Malbec grape since 1503, the property had not been producing notable wines since the 1930s. After extensive restoration, the chateau and its 90 hectares of vines are now classified as a historic monument. Under the supervision of consultant-oenologist Michel Rolland, Chateau Lagrezette has developed a reputation for its Malbecs, which have been described by Robert Parker as the “Quintessence of Cahors”.

WINEMAKING

The Lagrezette vineyard covers 90 hectares, including 85% Malbec, 13% Merlot, and 2% Tannat. The clay-limestone and siliceous terroir gives the wines their distinct character and authenticity. The vineyard is meticulously maintained with manual leaf removal and thinning, producing hand-picked and sorted grapes with preserved aromas, ensuring wines of great quality. Cold maceration at 8°C for 4 to 7 days, alcoholic fermentation at 24°C, final hot maceration at 28°C, daily pumping over and punching down, malolactic fermentation in tanks and oak barrels. Aging for 16-18 months in French oak barrels.

TASTING NOTES

This wine is both powerful and elegant, showcasing a rich and intense flavour profile. Its dominant flavours include cherry with a hint of mint, creating a complex and enticing taste. The wine is full bodied and refreshing, with a firm yet silky texture thanks to its smooth tannins. Overall, this wine is a true gastronomic delight, perfect for pairing with food and enhancing the overall dining experience.



TECHNICAL NOTES

Alcohol by volume
14%

Total Acidity
3.15

Residual Sugar
1.40 g/L

pH
3.72

Vegetarian