

Chateau Lagrezette Malbec

COUNTRY

France

REGION

South West

GRAPE

100% Malbec

VINTAGE

2016

ABOUT THE DOMAINE

A medieval castle built in the 12th century, Château Lagrézette 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 Lagrézette 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 26°C, final hot maceration at 28°C, daily pumping over and punching down, malolactic fermentation in tanks and oak barrels. Aging for 18 months in new barrels (30%), one-year-old barrels (40%), and two year-old barrels (30%) made by French cooperages (Saury, François Frère, and Ermitage). The average age of the vines are 30 years old. There are 5,500 vines per hectare.

TASTING NOTES

A beautiful dark red and violet colour, with a nose showing black fruits, spices, and vanilla. The palate is full-bodied and smooth, making for a powerful and elegant wine.



TECHNICAL NOTES

Alcohol by volume
15%

Total Acidity
3.33

Residual Sugar
1.75 g/L

pH
3.67

Vegetarian