

HAUT MEDOC

Red Wine

Tasting Notes :

PARKER : 90 / 93

The 2011 La Lagune appears to be outstanding, and one of the better efforts of the vintage. A dark plum/ruby/purple color is followed by aromas of dense, rich black raspberries, black currants, loamy soil and a hint of new oak. Medium to full-bodied with silky tannins, decent acidity and loads of fruit and glycerin presented in a forward, appealing, seductive style, it can be enjoyed over the next decade.

Decanter Rating: ★★★★★

Dense colour, very pure blackcurrant fruit, lovely smoothness with a touch of dry spice, very well-made. Drink 2015-2025. (17 points)

Serena Sutcliffe MW pour Sotheby 93-95 points

Wonderful scent which is really opulent. So fresh and appetizing on the palate, all solky "gourmandise". Gummy, liquorice tastes with cherries and elegance. Really successful.

History:

Château La Lagune was established on the alluvial terraces largely dominated by gravel soils. In 1525, the 'Village of La Lagune' was founded in the area and, towards 1587, a certain Mr Eyral heralded the transformation of several modest vineyards into a single, larger vineyard holdings. Many owners then followed each other, with a Charterhouse built between 1730 and 1734 ; and in 1855 La Lagune reached the exclusive circle of classified growths to achieve the status of Third Grand Cru. In 1886, La Lagune passed into the hands of the Sèze family who held it until 1956 when Georges Brunet arrived and launched La Lagune back to her former glory before passing his stewardship onto the owners of the Champagne House of Ayala in 1964. The year 2000 saw the Frey family arrive as the new owners of La Lagune. Having invested substantially in rejuvenating the vineyards, building a state-of-the-art chai, as well as in refurbishing the Château, La Lagune has once again been elevated to an estate of exception and excellence.

Soil Geology:

The soil of La Lagune has been described by the celebrated geologist Rene Pijassou as the absolute model of Medoc terroir. Comprising gravel and silica, this terroir breathes grace, balance and smoothness into our Cabernet Sauvignon, Merlot and Petit Verdot, characterizing the unique wines of La Lagune.

Yield :

35hl/ha.

Blend :

Cabernet Sauvignon : 60% ; Merlot 30% ; Petit Verdot 10%



CHATEAU LA LAGUNE



Château La Lagune
2011

Climatic Conditions of the Vintage :

Spring began very early, influencing the overall early profile of this vintage. In May, hail damaged many vineyards in Bordeaux but La Lagune was thankfully spared! Over the 4 months between April and July, the vines suffered greatly from the drying heat. In June, after Vinexpo, there were two days that bordered on 40°C, cooking the grapes with the setting sun! These 'raisined' grapes eventually fell off the vines a few days later. In fact, at the beginning of July, the growing cycle was almost a month in advance.

But that's when things turned around 180° and the rains returned with 42mm of rainfall in July. Finally, the vines could breathe...and so could we! By end July, we were only advanced by about 15 days. Temperatures in August were moderate except for the last week, which was also high in humidity.

Harvest :

From 5th September to 28th September

Vinification :

The grapes are gathered by hand and then transferred to the chai in small baskets where the berries are meticulously sorted; first by hand and then by high-tech tri-optic lasers. A gravity-controlled system then transports only berries of the best quality into the stainless steel tanks for the winemaking process to begin. Aging of the wine is completed in oak barrels according to traditional methods. The final assemblage of La Lagune's three wines is then completed in the last phase of aging

Élevage :

La Lagune is matured in our chai in exclusively French oak barrels, of which 50% is renewed each year. The wines are racked several times in order to eliminate the primary lees and allow for a refined aging. A final refinement with egg whites is completed just prior to bottling.

Recommended Food Pairings:

Chicken with wild girolle mushrooms
Roasted lamb cutlets with "ratte" fingerling potatoes roasted in lamb jus
"Black cherry tart"

Serving Temperature:

18°C

Alcohol by Volume :

13,5°.

Best Enjoyed from:

15 years and above