



CHÂTEAU LAGNET

L'ESPRIT

AOC BORDEAUX (RED)

TERROIR AND VINEYARD

The 3 traditional Bordeaux varietals (Merlot, Cabernet Franc and Cabernet Sauvignon) grow in the Château Lagnet vineyard. They are planted on gently sloping hillsides and rounded hilltops on a clay *terroir* on with a flush underlying layer of fossil-rich limestone.

VINIFICATION AND AGEING

Harvested at cool temperatures, the grapes are stripped from the stem and crushed. A pre-fermentation cold maceration takes place for 5 to 7 days (10°C). The alcoholic fermentation evolves in stainless steel tanks at low temperatures (20-22°C) with frequent pumping over and punching down the cap. Oxygen supply is moderate in order to favour the aromatic expression of the wine. The total time in vats of 20 to 25 days varies depending on the year.

Once the malolactic fermentation has been completed, the wine is then aged in stainless steel tanks for 6 to 8 months before being bottled in our *chais*.

TASTING

A stunning purple red robe with satin nuances. The nose is enticing and fresh with perfumes of cherries, blackberries and wild strawberries. On the palate, those crisp red berries persist, highlighting a round, full attack followed by a slightly tannic finish making this wine immediately enjoyable. A perfect way to discover the spirit of Levieux vineyards!

SERVING SUGGESTIONS

The spirit of Lagnet unveils all of its qualities at the height of its youth. Serve it slightly chilled (16 to 18°C) with grilled rosemary pork chops or delicious cold cuts.

