



CHÂTEAU LAGNET

RÉSERVE

AOC BORDEAUX SUPÉRIEUR



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 for a total of 12 to 14 months in stainless steel tanks and with oak staves before being bottled in our *chais*.

TASTING

This Réserve shows off an appealing garnet robe with purple streaks. The nose marries notes of mocha, smoky perfumes and spice that open up to a bouquet of crushed red fruit. On the palate, its attack has a perfect sweetness leading to generous and tasty tannins. Roasted chocolate notes blend with candied cherry and vanilla flavour.

SERVING SUGGESTIONS

Thanks to the blend dominated by the Merlot variety, this *cuvée* is ready to be enjoyed within the first five years after harvest. Enjoy slightly chilled (16-18°C) with a grilled mustard pork filet mignon or with pepper tournedos.