

HAUT MEDOC

Red Wine

Tasting Notes:

Decanter Rating : ★★★★★

17.25/20 (92/100)

Superb black purple colour, lovely expression of summer fruits on the nose, fine fleshy texture with 10% Petit Verdot adding grip to the natural tannins, already supple but with a great future. Drink 2016-2028

Revue du Vin de France (Mai 2013) : 16-16.5/20

Soyeux et juteux, tel est l'esprit de ce 2012. Le cru a joué la carte du charme dans le millésime, élaborant un vin infusé et très gourmand à la texture très agréable.

Il n'est toutefois pas maigre et affiche un bel équilibre digeste. Très accessible.

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.

Blend :

Cabernet Sauvignon : 56% ; Merlot 26% ; Petit Verdot 18%

Alcohol by Volume :

13°

Best Enjoyed from:

15 years and above

Serving Temperature:

18°C



Château La Lagune

2012

Climatic Conditions of the Vintage :

Winter of 2012 took place in very cold conditions with a substantial deficit of rain despite some episodes of snowfall. Temperatures were excessively cold in January and February. March was cool but continued to be dry, April was cool and rainy. May was mixed with mild temperatures. In the first half of June, the mercury fell again. In the first twenty days of July, temperatures remained stable until the middle of the month, there was grey overcast. From August 8, temperatures increased to higher than the usual average. This trend continued until September. Overall, the climatic conditions of 2012 were paradoxical. Despite a particularly cool and humid spring, the high evaporation in May with a sustained wind over a dry period caused a rapid water deficit and negative balance. In mid-June, a continuous increase of the water deficit impacted the second part of the summer drought. The first shoots commenced shyly but heterogeneously in late March, stalling in the month of April with a substantial late start. Cabernet Sauvignon on some of our "late" terroirs have little shoots by late April. The first flowers were observed on May 25, and the full flowering began around June 10.

The berry set took place in complex climatic conditions, especially for our old Merlot vines.

The arrival of high temperatures in August, especially in the second half, helped make up for the delayed vegetation cycle. Mid-veraison was observed on 15 August. It was uniform for the Cabernet but more spread out for the Merlot.

In the context of this particular climate, the vines required special care and vigilance at all times, especially for protection against mildew but also odium (disease). Our work amongst the vines had to be very careful in order to safeguard ripening of the grapes.

Despite these difficult conditions, we adhered to our programme of biological viticulture. After 5 years in transition, we have received a certification of Viticulture Biologique (Organic Viticulture).

Harvest :

From 25th September to 14th October

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.

Ageing :

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:

Wild game and mushrooms pie

Roasted squab with thyme