



CHATEAU LA LAGUNE

In 1855, La Lagune joined the very strict circle of Grands Crus Classés and became the 3rd Grand Cru Classé. On the road to the Médoc, it represents the first and one of the most beautiful gravelly hilltops.

The story begins in 1525, around the natural water points where the «village of La Lagune» was built, and transformed into a wine-producing estate around 1587.

The Chartreuse was built in 1730 and completed by Baron Victor Louis, architect of the Grand Théâtre de Bordeaux.

Several owners, Seze family for multiple generations, George Brunet 1958 – 1962 who rebuilt the vineyards, the Ducellier family of Champagne Ayala 1962 – 2000 and since 2000 the Frey Family.

Since her arrival in 2000, Caroline Frey and her team have instilled an energy whose key word is excellence. The making of a great wine requires a great terroir but also the passion and skills of the men and women, in the care of every detail. Finesse, harmony, elegance and balance express themselves wonderfully through this 3rd Grand Cru Classé.

AGE OF THE VINES: from 20 to 60 years old

SOIL GEOLOGY: THE FINESSE OF THE GRAVES AND THE STRENGTH OF THE MÉDOC. The terroir of La Lagune is considered by the famous geologist René Pijassou as «the Medoc island model». The light gravel (pink, yellow and white quartz, calcite, agates) and silica diffuse the sunlight and help to give the Cabernet-Sauvignon, Merlot and Petit Verdot the grace, balance and finesse that characterise the wines of La Lagune.

VINEYARD MANAGEMENT: Double Guyot / Medoc pruning

VINE DENSITY: 6,666 vines/ha and 10,000 vines/ha.

In our search for the finest expression of wine, we are strongly committed to soil preservation and environmental regeneration.

The entire vineyard is certified organic and cultivated with respect for the soil and the living ecosystem.

The last 20 years have enabled us to set up the foundations of a viticulture that takes care of the vines. We choose what is best for each of our plots, without limiting ourselves to a single approach. The ultimate goal: that our vineyards, our soils and our wines come alive!

The grapes are picked by hand and then transported to the vat room in small crates. The date of harvest is determined for each plot after numerous tastings of the grapes and additional analytical controls.

After a very meticulous triple manual sorting, completed by an optical sorting, the most beautiful berries are delicately sent to the vats for the plot vinification. The extraction of tannins and anthocyanins is carefully measured to obtain the most elegant wines. The final blend is made during the ageing process with the wines from the best parcels.

AGEING

Château La Lagune is aged in French oak barrels, 50% of which are renewed every year. The wines are racked several times during their maturation, in order to eliminate the large lees and favour maturation on fine lees.



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2020

The winter of 2020 is characterised by above normal temperatures with very little rainfall. We observe the first buds opening in the first week of March, 3 weeks earlier than normal. A cold spell at the end of March passed over the Bordeaux region with a little snow, while the vines were at the 2 leaf stage. Despite a few scares, this cold spell did not cause any damage, giving us the prospect of a good harvest. The first days of May were marked by heavy rainfall. We observed the first flowers on May 15th and the beginning of the veraison on July 7th. The 2020 vintage will remain marked by the capricious weather, where we went through all the excesses from heavy rain to drought, forcing us to adapt at every moment. HARVEST: 10 TO 30 SEPTEMBER 2020

65% Cabernet-Sauvignon, 30% Merlot, 5% Petit Verdot

This is a stunning La Lagune with sensational energy, grandeur and poise. The fruit is lusty, dark and resonant and the oak adds to this wine's flair as opposed to masking its promise.

The finish is prodigious and the flavour barely falls away as it ticks along. Fabulously classy and laser-sighted to this wine's precise location, this is a must-buy in 2020, assuming that the pricing is fair. It manages to sum up everything that I both like and respect about this historic property in just one glass. **Matthew Jukes – 18+/20**

1996

1996 started with a mild winter and enjoyed warm weather from early March through April. March was marked by a heatwave that lasted almost two weeks! May was cool. June was hot, with average temperatures hovering close to 32 degrees. Due to the high heat, flowering was quick and in some cases, uneven. While July started off cool and moist, things quickly improved and the remainder of July, along with most of August was fine. At the end of August, a large rainstorm struck, dropping 6 inches of water, which is more than three times the normal amount of rain the region usually experiences that time of year. Most of the rain was located in the [Right Bank](#) and [Margaux](#). From August 31 until September 18, warm, sunny and dry conditions with strong winds, which helped dry the vineyards. It's said, these winds shaped the vintage. The 1996 Bordeaux wine harvest got off to an official start, September 16 with the Merlot. Cabernet Sauvignon was picked from the end of September until mid October under picture perfect conditions.

42% Cabernet Sauvignon, 38% Merlot, 20% Cabernet Franc, 10% Petit Verdot

Traditional, temperature controlled vinification | 16 to 18 months aging on 'barriques', of which 50% new barrels.

Medium garnet core, pale garnet rim. Mature claret nose with cedar to the fore, some underlying black fruit, furniture shop notes, touch of soil/undergrowth. Medium bodied, cedary dark fruit, touch of beef, soil, resolved tannins, showing decent depth and even a touch of richness on the mid-palate, vibrant acidity, good length finish with just a trace of tannin at the tail end. Excellent and drinking beautifully – certainly fully mature but no particular hurry either. **Cellartracker tasting on 24/5/2025**