



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Les Fiefs de Lagrange 2020

### Saint-Julien

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<b>Price</b>	£36.99
<b>Code</b>	FIEF050

One of the most popular second wines, it is produced from vines averaging 30 years old planted on gravelly soils and always offers super value.

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#### Tasting Notes:

An excellent second wine that gives a perfect glimpse of what the Grand Vin offers at a fraction of the price. A real wine drinkers claret, it is warm, generous and deep, with layered sweet cherry and black fruit, soft plush tannins, a hint of citrus and notes of minerality, and balanced by a beautiful raspberry freshness.

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Specification	
<b>Vinification</b>	The harvest is done manually. The vinification is done in 63 impressive stainless steel tanks of 66-220 hl for periods ranging from 15 to 25 days at temperatures below 30 ° C. After fermentation the wine matures 13 months in oak barrels (20% new barrels). After fermentation the wine matures twenty months in oak barrels (20% new barrels).
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025 through to 2032
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	47% Cabernet Sauvignon, 44% Merlot, 9% Petit Verdot
<b>Vintage</b>	2020
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Lagrange
<b>Producer Overview</b>	Grapes have been grown at Chateau Lagrange, St.-Julien, for over 600 years.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try pairing with Beef en Crôte and an assortment of seasonal vegetables, or a classic beef wellington