



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Les Fiefs de Lagrange 2022

### Saint-Julien

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<b>Price</b>	£36.99
<b>Code</b>	FIEF060

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:

This is a superb second wine that provides a glimpse of the Grand Vin at a fraction of the price, and 2022 is the vintage to grab this kind of wine for your cellar. Claret drinkers will enjoy its warmth and generosity. A deep and layered black fruit structure with cassis and dark cherry, soft and yielding ripe tannins and a delicious freshness on the finish.

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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, of which 20% is aged in new barrels.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2027 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>	48% Cabernet Sauvignon, 41% Merlot, 11% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<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