

GRAN CRU CLASSÉ EN 1885 – CHÂTEAU LAGRANGE – SAINT JULIEN – APPELLATION SAINT JULIEN CONTRÔLÉE – CHÂTEAU LAGRANGE SA – PROPRIÉTAIRE À SAINT JULIEN – BEYCHEVELLE (GIRONDE) – FRANCE – MIS EN BOUTEILLE AU CHÂTEAU 1996 13 %

VISUAL ANALYSIS: limpid, ruby red with garnet reflexes, quite flowing

OLFACTORY ANALYSIS: green pepper, black currant, blackberry, truffle notes, wet ground, balsamic note, potpourri and eucalyptus note.

GUSTATIVE ANALYSIS: lightly astringent, sufficiently tasty, wild fruit flavoured final and a great structure with a good alcoholic strength make of this wine a real champion. The persistence is about 6/7 seconds.

WINE-FOOD COMBINATION: game (barbecued kid)

MY PERSONAL OPINION: it seems a 5-6 years aged wine, but when you give a look to the label, you realize that we are talking about a wine 15 years aged. What a nice surprise! It sounds like a football match with a young team while you are playing against the World Football Champions of 20 years ago, still in brilliant shape!

Speaking about Bordeaux, it is essential underline some characteristic connected to the various terroirs. Saint Julien receives its typicalness by mentholated and balsamic notes whilst Pauillac is characterized by power and structure; Pomerol gets out with its softness whereas Saint Emilion points out the vegetable note. The wines of Margaux are all elegant and refined.