

CHÂTEAU LA LAGUNE



*3^e GRAND CRU CLASSÉ
EN 1855*



*IT'S
THE LITTLE
DETAILS*



*THAT MAKE
GREAT
WINES*



Two kilometres from the Garonne, lies an exquisite
elevated chartreuse, undoubtedly one of the oldest estates
in the Médoc, Château La Lagune.



The history of La Lagune, the aptly named Médoc in honour
of the fifteen natural waterholes that irrigated the eighty hectares
of land at the time, began in the late Middle Ages.



XVI^e

**A CERTAIN MR EYRAL
BUYS THE «VILLAGE
DE LAGUNE».**

The «father» of
Château la Lagune
transformed the
hamlet and a few
tenements into a large
wine-producing estate.

XVII^e

Jean Lavaud,
King's Councillor
and Controller
of the Fortifications
of Guyenne, thanks
to his comfortable
fortune, expanded
his possessions
through a series
of acquisitions,
including his main
estate at La Lagune.

XVIII^e

The Lavaud family
ordered a beautiful
chartreuse, in its present
form, to be completed 3
years years later, thanks
to the talent of the great
architects of the time,
Portier or Voisin.



**THANKS TO ITS
FIRST-RATE TERROIR,
CHÂTEAU LA LAGUNE
HAS BEEN AWARDED
THE SUPERB
DISTINCTION OF
3RD GRAND CRU IN
THE HISTORIC 1855
CLASSIFICATION.**

XIX^e

The Bordeaux wine
merchant Louis Seze,
who arrived in 1886,
and his daughter
Marguerite went on
to produce great wines
of international renown.

XX^e

Affected by the various
wars at the beginning of the
century, work to reconstitute
the vineyard and restore the
chartreuse was undertaken
by the owner at the time,
Georges Brunet, to whom
Marguerite had carefully
entrusted the keys in 1958.

**IN 1961, LA LAGUNE PASSED
INTO THE HANDS OF RENÉ
CHAYOUX, OWNER OF THE
AYALA CHAMPAGNE HOUSE,
BEFORE BEING BEQUEATHED
TO MONSIEUR DUCELLIER.**



XXI^e

IN THE EARLY 2000S, THE CHÂTEAU LA LAGUNE CAME OUT OF ITS LONG SLUMBER THANKS TO THE FREY FAMILY, WHO BECAME OWNER.

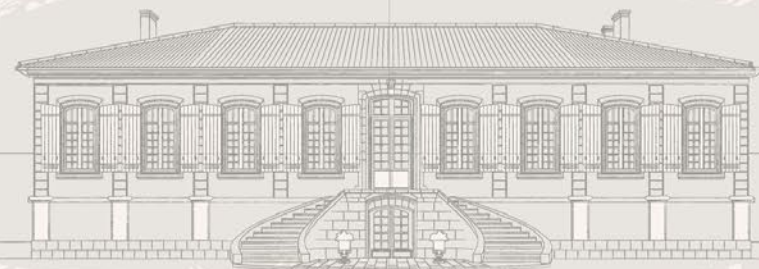
Massive works were undertaken in the vineyard. The technical facilities were also remodelled: a new vat room was built and the cellar was enlarged. The Chartreuse was back in the limelight. Since 2004, enriched by Denis Dubourdieu's teaching, Caroline Frey, the oenologist and winemaker, has been guiding the château's destiny: «La Lagune had enormous potential, but it was time to wake up the sleeping beauty.



CHÂTEAU
LA LAGUNE

Haut-Médoc

3^e GRAND
CRUS CLASSÉS
EN 1855.



ATLANTIC OCEAN
Côte d'Argent

LA GIRONDE

Médoc

Saint Estèphe

Pauillac

Saint Julien

Haut-Médoc

Margaux

Listrac-Médon

*Moulis-
en-Médon*

CHÂTEAU
LA LAGUNE

Haut-Médoc

BORDEAUX



GEOLOGY

20,000 YEARS AGO, DURING THE LAST ICE AGE, SEA LEVELS WERE 120 M LOWER, FORCING THE GIRONDE TO DIG ITS BED TO REACH THE OCEAN. THE RIVERS FORMED PERPENDICULAR AND LATERAL VALLEYS, SCULPTING THE ALLUVIAL TERRACES INTO HILLS CALLED CROUPS.



The hardness of the subsoil has influenced the size and regularity of these croups. The terraces of Garonne Graves*, resting on a hard limestone bedrock, have regular, imposing croups. On the other hand, on softer materials, such as at Margaux, the croups become a varied archipelago due to the bedrock formed by the lacustrine limestone of Plassac. During this period, violent westerly winds brought sand from the Landes, covering the terraces.

Between 6000 and 1000 BC, rising sea levels flooded the Gironde and its valleys, leaving the gravel ridges partially submerged. Sediments were deposited, forming marshes fed by streams called jalles or esteys.

**The Graves, made up of gravel, pebbles, sand and clay deposited by the Garonne, forms sloping terraces that get older the further you move away from the river.*

• THE FINESSE OF THE GRAVES & THE POWER OF THE MÉDOC •

TERROIR

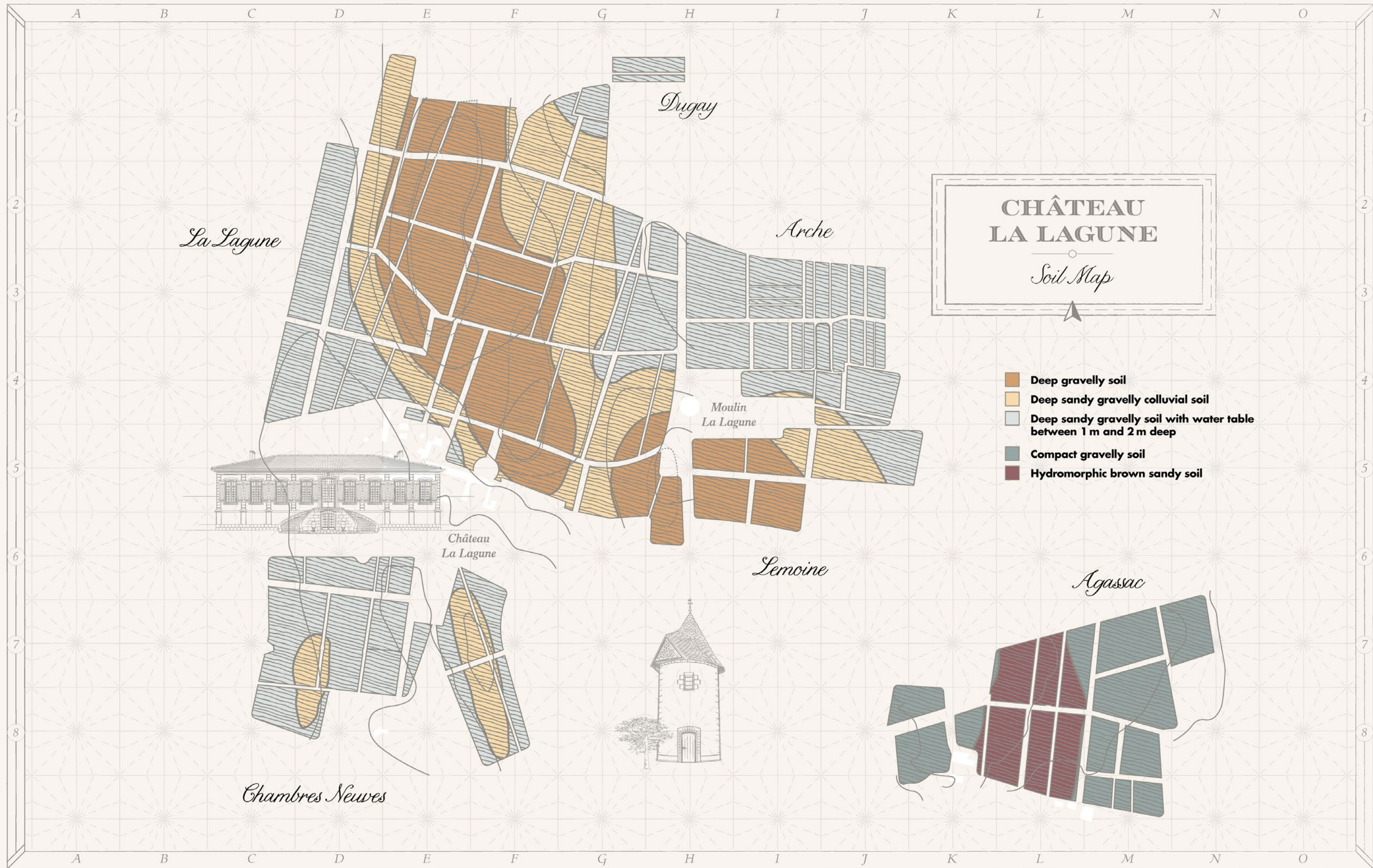
ON THE ROAD TO THE MÉDOC, IT REPRESENTS THE FIRST AND ONE OF THE MOST BEAUTIFUL GRAVELLY HILLTOPS. A CASE STUDY OFTEN REFERRED TO AS «THE MÉDOC ISLAND MODEL», PARTICULARLY BY RENÉ PIJASSOU.

Gravel is pebble that has been rolled and eroded by the Garonne, deposited over time and shaped by the river to form the famous Médoc croups, a system of slopes that favour exposure and water run-off. Stretching from south to north, the croups of Château La Lagune are one of the finest examples.

Perfectly oriented, the 110-hectare vineyard is the most southerly Grand Cru Classé on the Médoc peninsula. This island of sand and light gravel is characterised by warm, filtering soils and cooler subsoils. The light gravel, composed of pink, yellow and white quartz, calcite, agates and silica, diffuses the sunlight.

LA LAGUNE STANDS OUT FROM ITS PEERS THANKS TO ITS UNIQUE TERROIR, WHICH ALLOWS IT TO COMBINE THE FINESSE OF THE GRAVEL WITH THE STRENGTH OF THE MÉDOC IN A SUBTLE AND UNIQUE COMBINATION





• THE FINESSE OF THE GRAVES & THE POWER OF THE MÉDOC •



GRAPE VARIETIES

THE MEDOC TRINITY

60% Cabernet Sauvignon	30% Merlot	10% Petit Verdot
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CABERNET SAUVIGNON

is planted all over the world in a myriad of climates, but it really comes into its own in the Médoc. As the DNA of La Lagune, the gravelly soil provides the perfect microclimate for ripening.



MERLOT

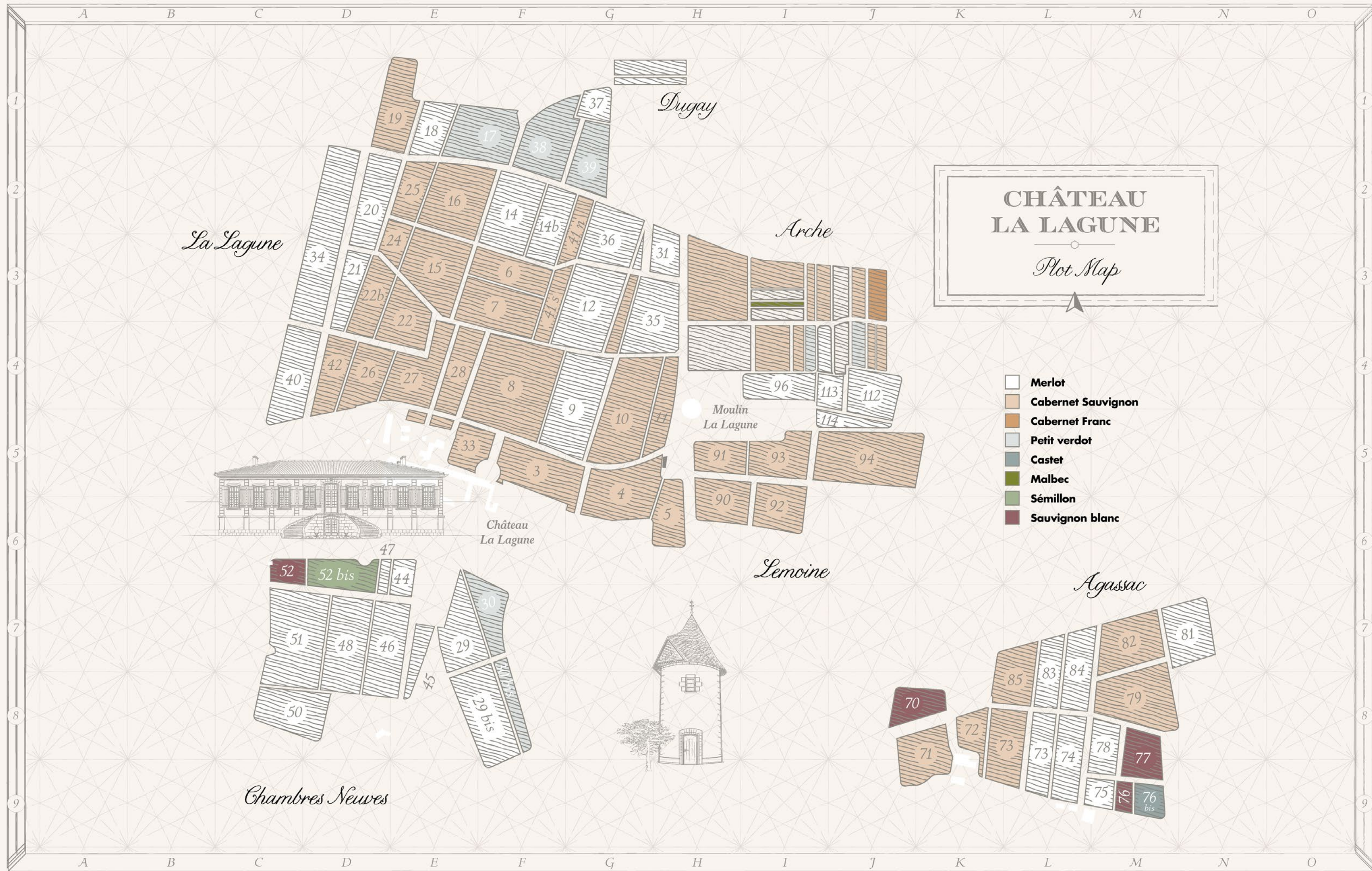
expresses itself particularly well on the gravelly sand soils of Artiguemale, producing fruity, fleshy wines.



LE PETIT VERDOT

Has always had a special place in the wines of La Lagune, thanks to the special touch it gives them. Made from 60-year-old vines grown in warm soils, La Lagune’s Petit Verdot is remarkably unique.

The vines at La Lagune are of exceptional quality and rarity, which is why INRA has been working for 10 years to create a new Petit Verdot clone. The aim is to replace the only clone on the market, which is highly productive of average quality.



• THE FINESSE OF THE GRAVES & THE POWER OF THE MÉDOC •

MASSAL SELECTION



TO PERFECTLY MATCH
THE VINES TO THE TERROIR

Following the excellent results obtained with the Petits Verdots, massal selection is now applied to the Merlot and Cabernet Sauvignon. This method enables us to select vines that are perfectly adapted to the La Lagune terroir, significantly improving the quality of production and preserving the identity of our grape varieties, making Château La Lagune wines unique.

«IT IS THE HEART OF THE BLENDING
OF PARCELS AND THE GREATEST ASSET IN
THE FACE OF CLIMATIC CHALLENGES».

Caroline Frey





**IT'S IN MEASURE AND BALANCE THAT THE VINE GIVES ITS BEST.
AT EVERY SEASON OF THE YEAR, THE VINES REQUIRE SPECIAL CARE,
WHICH IS PROVIDED BY A TEAM OF 25 COMMITTED
AND WELL-INFORMED WINEGROWERS.**

*«We choose what's best for each of our plots, without limiting ourselves to a single approach.
We work with living things, and it would make no sense to be set in our ways.»*

In her search for the finest expression of her wines and with a strong commitment to preserving the soil and the environment, Caroline Frey converted the entire vineyard to organic farming in 2016.

In 2021, Château La Lagune receives biodynamic certification under the Biodyvin label, becoming the 10th Bordeaux wine to carry this label. This is the fruit of fifteen years' work to establish a viticulture that is respectful of the vines, the land, people and biodiversity.

Efforts to minimise the château's environmental impact led to ISO 14001 certification in 2008, making it one of the first grands crus to obtain this certification.

FOR NATURE

LL

AN ODE
TO
BIODIVERSITY

«BIODIVERSITY GUARANTEES THE LIFE OF THE VINES,
WHICH SEARCH DEEP DOWN FOR THE BEST JUICES,
A WAY OF BROADENING THE SPECTRUM OF BLENDS
AND REFINING THIS TERROIR WINE».



BIODIVERSITY AROUND
OUR VINES HELPS TO ENCOURAGE
CROP AUXILIARIES AND EXCHANGES BETWEEN
LIVING ORGANISMS, WHICH ARE BENEFICIAL
TO THE BALANCE OF THE VINES AND THEIR
NATURAL DEFENCES.

2016 :
partnership with the Ligue pour la Protection des Oiseaux
(League for the Protection of Birds) & creation of two biodiversity
refuges: the Jalles de Ludon and the Château La Lagune refuge.
40 hectares of freedom.

**A VIRTUOUS ALCHEMY BETWEEN
THE MINERAL, THE VEGETAL AND THE ANIMAL
WHICH GIVES, VINTAGE AFTER VINTAGE,
SOUL AND DEPTH TO THIS
GREAT TERROIR WINE.**

FOR
NATURE

A FEW EXAMPLES

Manual practices such as pruning, disbudding, shoot thinning, trellising and sometimes leaf removal and thinning contribute to a harmonious balance in the La Lagune vineyard.

Optimising the leaf surface area by raising the foliage throughout the vineyard has improved the aromatic richness, phenolic quality (tannins, anthocyanins) and sugar content of the grapes. This improvement has lasted over the years, with the vines gradually regaining a new physiological balance.

Yields are controlled to ensure that the grapes reach maturity, while maintaining a delicate balance. Between 6 and 8 bunches per vine are left to encourage this balance, which is decided on a case-by-case basis by the winemaker.



The relationship between the vine and the soil is preserved without the use of herbicides, with annual ploughing. **In this way, the microbiological life of the soil is preserved.**

Soil analyses in autumn guide the application of organic manure often sheep manure, to meet the needs of the vines.

Sexual confusion reduces the use of insecticides, thus preserving the ecosystem.





BIODYNAMICALLY
CULTIVATED
VINES

34 HA
OF BIODIVERSITY
REFUGE MANAGED
IN PARTNERSHIP
WITH THE
LPO



NATURAL FLORA:
grasses, chickweed, purslane,
speedwell, rose (...) for living soil.

TREES:
Almond trees, peach trees,
chestnut trees, oak trees, elm trees



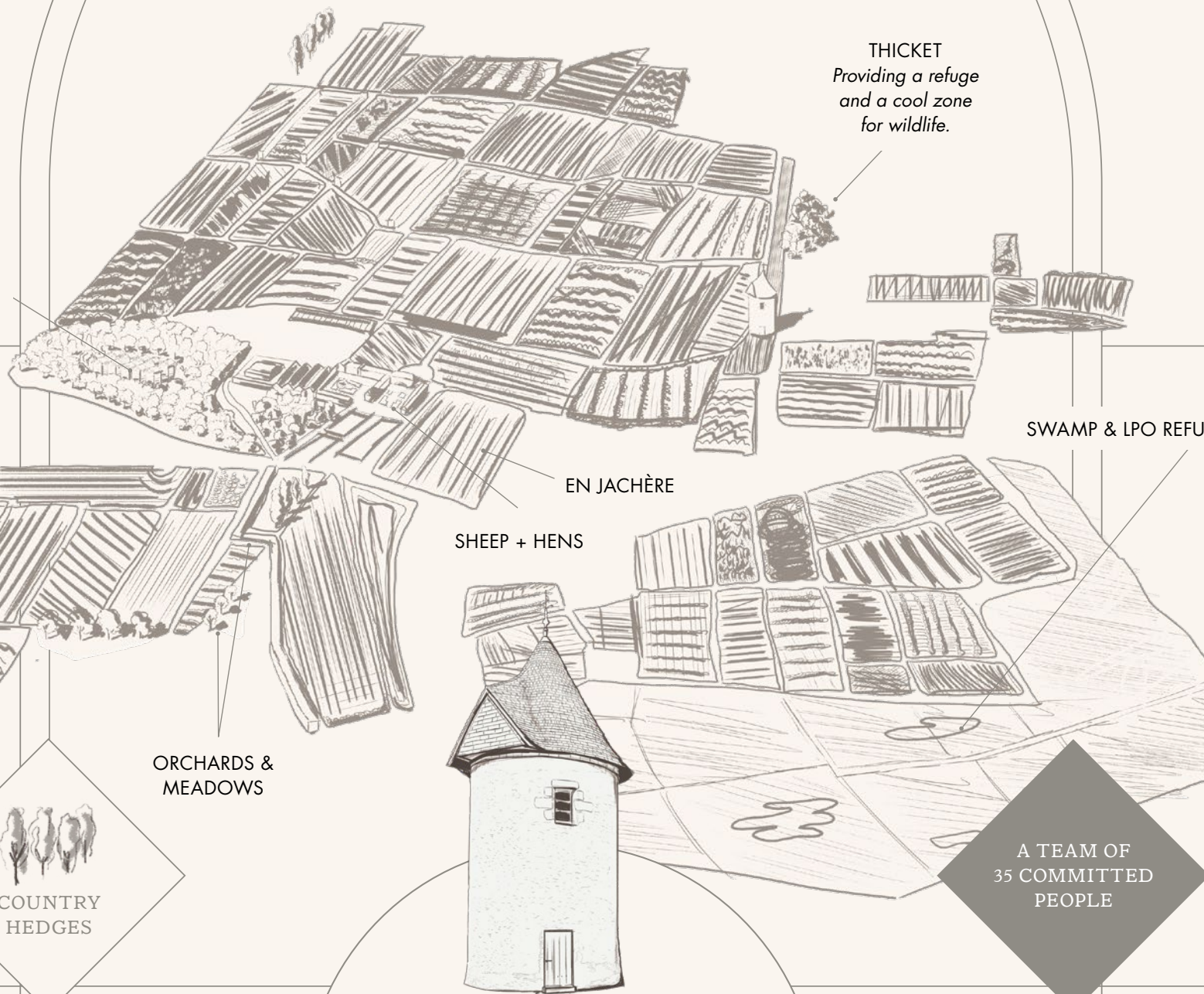
8 BUTTERFLY SPECIES
14 MARINE LANDAISE COWS
5 MAMMAL SPECIES
7 BAT SPECIES
(That benefit from ecological corridors)



A TEAM OF
35 COMMITTED
PEOPLE

**Species identified by the LPO*

**THE ESTATE'S VINEYARDS
ARE PART OF A RICH ECOSYSTEM,
IN WHICH EVERY ELEMENT,
BIG OR SMALL, PLAYS A CRUCIAL ROLE.**
An abundance of life that we preserve and nurture
with the sole aim of improving the quality of our precious grapes.



THICKET
Providing a refuge
and a cool zone
for wildlife.

SWAMP & LPO REFUGE

EN JACHÈRE

SHEEP + HENS

ORCHARDS &
MEADOWS



COUNTRY
HEDGES

"LA GARENNE"
FOREST
LPO REFUGE

10 BEE HIVES



**52 BIRD SPECIES
INCLUDING
RARE SPECIES:**

Black-crowned night heron,
Little egret, Purple heron,
Common whitethroat,
Eurasian tree sparrow



9 ORTHOPTERA SPECIES

3 AMPHIBIAN SPECIES
Note the remarkable
presence of
the Palmate Newt

MYOCASTOR
REPTILES





FOR NATURE



LE MARAIS DU CHÂTEAU LA LAGUNE

THE CHATEAU LA LAGUNE MARSH 34 HA BIODIVERSITY REFUGE

A large forest as well as a natural estuary located at the border of our vineyards. Here we find an idyllic connection between two elements: water and land.

This marsh, typical of the ancient landscapes of the Médoc, represents a remarkable biodiversity conservation area.

The marsh's unique character, which is conducive to life, has led to its inclusion on the list of natural areas of floristic and faunistic ecological interest (ZNIEFF), a recognition awarded by the State through the national conservatories.

MARSH COWS

A link in the chain of biodiversity, the Landes marsh cows also live in the marsh. A rare breed of cattle thought to be extinct, they are the beneficiaries of a conservation programme and play a part in ecopastoralism.



CHÂTEAU LA LAGUNE

**APPRECIATED AND RECOGNIZED SINCE THE 18TH CENTURY, ENCHANTING BY ITS AROMATIC SINCERITY
AND THE GRAIN OF ITS TEXTURE, LAGUNE HAS ALWAYS BENEFIED FROM A «COTE D'AMOUR».**

Historically, La Lagune wines are fine and elegant, harmonious and balanced. It is this very special terroir that expresses itself
in the wines of La Lagune, shaped by the climate of the vintage.



This gravelly hillside gives the Cabernet Sauvignon, Merlot and Petit Verdot a unique balance of power and elegance.
The vitality of the fruit endows the wine with an aristocratic finesse, infusing its velvety texture and profound character,
reflecting the estate's rich ecosystem.

**LOVERS OF LA LAGUNE WILL FIND, WITH EACH PASSING VINTAGE,
THE SAME PERSONALITY THAT HAS ALWAYS MADE THE ESTATE'S WINES SO FAMOUS.**

THE WINES .
MOULIN
DU CHÂTEAU
LA LAGUNE

**A HUNDRED METRES FROM CHÂTEAU LA LAGUNE,
IS AN AUTHENTIC WINDMILL DRAWING ITS ENCHANTING
CONTOURS AMIDST THE VINES.**

Little brother of Château La Lagune, it stands out for its deliciousness.



The Moulin blend favours Merlot (50%).
This contributes to making a wine that is very tasty from the very first years.

**VITICULTURE, VINIFICATION AND AGEING ARE CARRIED OUT
WITH THE SAME CONCERN FOR PERFECTION FOR THE MOULIN
AS FOR CHÂTEAU LA LAGUNE.**



HARVEST TIME



140 grape-pickers, loyal to La Lagune for generations, hand-pick the grapes from the estate in 8 kg crates. These crates are transported as quickly as possible to the vat room.

THE HARVEST DATE IS DETERMINED FOR EACH PLOT AFTER NUMEROUS BERRY TASTINGS AND ADDITIONAL ANALYTICAL CHECKS.

Depending on ripeness, different parcels may be vinified together. The vats are adapted to this demanding composition: parcel-by-parcel vinification brings out all the nuances of the terroirs for a better final result.



TECHNICAL MASTERY AND THE GRAVITY PRINCIPLE

THE VAT ROOM IS DESIGNED
TO MAKE MAXIMUM USE
OF THE PRINCIPLE OF GRAVITY.



After meticulous triple sorting by hand, supplemented by optical sorting, the best grapes are carefully transferred to the vats, avoiding the need for pumping, for parcel-by-parcel vinification. Two impressive, articulated stainless steel arms, with a 5% slope, gradually feed the vats arranged in an arc, reducing the distance the harvest has to travel.



The diversity of the vats,
with their different volumes,
enables optimum parcel-
by-parcel vinification.

Tannins and
anthocyanins are
skilfully extracted.

The aim is to retain
as much as possible of
the finesse, elegance and
balance of La Lagune, so
characteristic of its terroir.

GENTLE VINIFICATION

LL

AGEING

At La Lagune, it must add complexity, a few notes of roasting, enrich the structure of the wine and allow it to age through micro-oxygenation thanks to the pores in the wood. But it also has to be very respectful of the wine: we need to preserve its elegance and fruitiness!



Château La Lagune is aged for 12 to 14 months in French oak barrels, 50% of which are renewed each year.

The wines are racked several times during the ageing process, in order to favour ageing on fine lees.



GENTLE VINIFICATION



AGEING

**THE CHROMATIC PALETTE
OF GRAPE VARIETIES IS COMPOSED
WITH 6 COOPERS:**

Taransaud and Saury tame the ardour of the Cabernet Sauvignon, while Bernard and Quintessence emphasise just how velvety the Merlot is on the mid-palate and finish. To tame the Petit Verdot, we play the scores of the Boutes and Sylvain cooperages.

THE CHARTREUSE

THE PUREST ARCHITECTURAL STYLE

Once you've passed through the gates of Château La Lagune, it's hard not to be overwhelmed by this marvellous chartreuse, with its 18th-century neoclassical architecture.



SOPHISTICATION AND CONVIVIALITY

Château La Lagune is a precious haven, a timeless ode to the French art de vivre, where friends of La Lagune are welcomed with delicate elegance.

The kitchen, on the ground floor, is the heart and soul of the house, adorned with a magnificent stone vault and a particularly extraordinary roasting fireplace. Catherine and Stéphane perpetuate an exquisite savoir-faire, paying particular attention to detail. La Lagune is discreetly recognised as the exceptional table among Bordeaux châteaux. It's a dazzling celebration of the art of living, where refinement culminates in a warm atmosphere.





*A PRECIOUS HAVEN, A TIMELESS
ODE TO THE « ART DE VIVRE »
À LA FRANÇAISE.*


La Petite Vigue



CHÂTEAU LA LAGUNE, LUDON-MÉDOC, FRANCE



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