

Château Cateau Lagrange

Christophe PORCHER

Your main character trait ?

I am perseverant

Your favourite activity ?

I like horse-riding

The quality you most appreciate in friends ?

Sincerity

Your favourite thing about wine ?

Complexity

My father was one of the first winegrowers to turn his vineyard into an organic operation at the end of the 1970s. He taught me at a very young age to love and respect the soil, and I have continued to learn more about it through numerous placements in various vineyards : I've worked in Beaujolais, Médoc, Languedoc and the Loire. I've also taken part in tasting competitions. I have always been driven by the idea of setting up my own business: in 2011, I became the owner of a 5.5 hectare vineyard to the south of Sainte-Foy-La-Grande that I reorganised and extended with an extra 5 hectares in 2016. New in 2017: a larger cellar to handle the harvests!



Vin sans sulfites ajoutés



Château Cateau Lagrange BORDEAUX SUPÉRIEUR

Village : Les Lèves-et-Thoumeyragues

Total surface of the vineyard : 10,5 hectares

Type of soils : Silt, clay and sand with a large part of the vineyard being clay-limestone soil

Blend of grape varieties : 50 % Merlot, 30 % Cabernet Sauvignon and 20 % Cabernet Franc

Wine vinification : Vinified without sulphites. Minimum air contact during the process. Oxygen added in homeopathic form during fermentation if required. Three weeks' fermentation. Malolactic fermentation.

Tasting notes : The colour is a dazzling deep crimson. The very open nose leads to aromas of ripe grapes; the mouth is generous, with still firm tannins. This wine is all down to the skill of a winemaker who vinifies without adding any sulphites whatsoever, leading to a succulent, powerful blend that gives full expression to its terroir. A natural wine.

Wine and Food pairing : Roast beef

Awards :

Vintage 201 : Silver medal Concours International de Lyon 2017