

# CHATEAU LAGREZETTE

500 YEARS OF MALBEC TRADITION

Newsletter  
Fall  
2009

## Lagrézette, Malbec Passion

### *Dynamic notes on the 2009 vintage*

2009 has proven itself to be an outstanding vintage year for Lagrézette, across the spectrum - throughout all of our exceptional vineyards. The stars aligned for outstanding conditions. Summer weather was dazzling and hot. Throughout September and October, the sun stayed out, but temperatures dipped down at night. Interesting, on the tenth of October, frost occurred for one night only, which added a touch of drama, but served to add a layer of unanticipated complexity.

In October, the **Lagrézette** estate **Malbec** vineyards were achieving perfect maturity. The harvest commenced on October 13 and ended on October 22 - all under the masterful eye of **Alain Dominique Perrin**, Lagrézette's visionary owner, who has put his impassioned signature on close to thirty Lagrézette vintages. M. Perrin expressed great excitement about the legacy these 2009 Malbecs will go on to possess.



Managing director **Jean Courtois**, who has himself witnessed fifteen vintages at Lagrézette, had this to say about the 2009 Malbec: "All in all, a powerful vintage with deep color and intense blackcurrant and cherry fruit. The structure is exquisite: balanced, full-bodied and concentrated. The young wines are exhibiting elegance - round, with beautiful tannins: tender and silky."

We are excited to report that the 2009 ranks right up there with the extraordinary 2001 and 2005 Lagrézette vintages. We have had superlative weather conditions, with precise harvesting at perfect maturity. At Lagrézette, our intense world revolves around the vineyards and cellar where we deeply value "la protection de la nature".

### *Debuting a new vintage*

Throughout the seasons, the vineyards are naturally cultivated and cared for under the expert, seasoned eye of vineyard manager, **Pierre Vignaud**. This environmentally centered philosophy follows the grapes to the cellar. Our winemaker, **Cedric Blanc**, is vigilant about the process of natural winemaking and his staff equally so. The approach is very gentle, always both respecting both the integrity of the grapes and the quality of the vintage. And we know fully that the 2009 vintage will go down in the books as one that is powerful, elegant, enormously well-balanced and rich.

The same holds true for the 2009 Chardonnay and 2009 Viognier coming from our gorgeous Rocamadour vines.

The Viognier and Chardonnay grapes from the **Rocamadour** vineyards were harvested on September 21, with the Malbec from Rocamadour vines, harvested on September 28. The luscious Syrah from Rocamadour was picked on October 11, with the Cabernet Franc grapes following on October 17.

Look out for the **2009 Blanche de Grézette Chardonnay**. Fermented in French oak barrels, this highly-prized low-yielding wine exhibits power, richness and roundness - redolent with succulent peach, pear and apricot flavors. The finish is long, complex and lush.

The same holds true for the 2009 Blanche de Grézette Viognier. Round, supple and balanced to perfection with white flower aromas, this is an exceptionally concentrated Viognier."

### *CELEBRITY STATUS AT THE NEW YORK WINE EXPERIENCE*

**Le Pigeonnier** was a Malbec cult star at the recent October **Wine Spectator Magazine New York Wine Experience**. Held at New York City's Marriott Marquis hotel, crowds lined up to taste Lagrézette's 2000 Le Pigeonnier - our single vineyard, limited production, jewel in the crown. We were proud to be a part of this spectacular party - bringing together great vintners, spanning all continents, for a three-day celebration of the world's most highly-rated wines.

### *A LAGREZETTE GARDEN PARTY*

Following the rigors of an intense harvest season, we celebrated with a magnificent party, held near Le Pigeonnier vines surrounding the 17th Century "Pigeonnier" dovecot erected on six columns. Our good friends and colleagues, gathered for a harvest feast of splendid regional fare under the golden October sun. It was a great day and we thank everyone for being a part of our 2009 harvest celebration.



### *Lagrézette walks off with two prestigious awards at the prestigious international Malbec competition in Bourg, France.*

Held November 27-28, **The International Malbec Competition** reviewed hundreds of Malbecs from all over the globe. When the results came in - Le Pigeonnier 2005 walked off with a gold medal. Our 2005 **Lagrézette Cuvée Dame Honneur** came home with silver. A great day for French Malbec!

### *Lagrezette's new export manager*

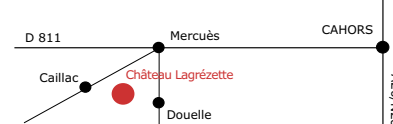
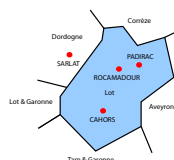
Christophe Vayssieres has recently joined Lagrézette as our new export manager, responsible for all international Lagrézette markets. Born and bred in Cahors, Christophe brings years of experience to the Lagrézette brand. Christophe can be reached at [cvayssieres@lagrezette.fr](mailto:cvayssieres@lagrezette.fr). Christophe will be an active globe trotter and looks forward to serving as Lagrézette's fine wine ambassador.

### *TASTING AND SALES at Domaine de Lagrézette*

Open everyday from 10AM to 6PM

Further information & Wine stores locations

[http://www.chateau-lagrezette.tm.fr/homepage\\_eng.html](http://www.chateau-lagrezette.tm.fr/homepage_eng.html)



DOMAINE DE LAGREZETTE 46140 CAILLAC France

Telephone : + 33 (0)5 65 20 07 42

Informations <http://www.chateau-lagrezette.tm.fr> - Blog Lagrezette <http://www.blog-lagrezette-malbec.com>

L'abus d'alcool est dangereux pour la santé. A consommer avec modération