



Technical data sheet

Moulin de Lagnet - **2023** - AOC St-Émilion Grand Cru

This cuvée is a parcel selection from old Merlot vines located at the foot of the slope. Vinified in vats with no artifice, the wine is then aged in barrels for over 12 months. A vibrant Saint-Émilion Grand Cru, shaped by terroir and time.

Soil • Clayey and siliceous at the foot of the slopes

Grape varieties • Merlot 100%, Selection of old vines

Average age of vines • 53 years old

Harvest • Manual with sorting of the grapes

Winemaking • Crushed and destemmed berries maceration, fermentation with indigenous yeasts starter in stainless steel vats, gentle extraction by pumping over, 4 weeks' vatting and final hot maceration.

Ageing • More than 12 months in French oak barrels

Bottled • On August 6 2025, 6 195 75 cl bottles and 380 magnums (150cl)

Ingredients • Hand-picked organic grapes. Sulfites

Final Analytical Features

Alcohol : 14,5 % vol
Total acidity: 3,64 g/l H₂SO₄
pH: 3,49
Volatile acidity: 0,40
Total SO₂: 35 mg/l H₂SO₄
Glucose + fructose: 0,86 g/l

Characteristics of the vintage

Thanks to relatively cool conditions at the end of winter, bud break was timely, allowing us to avoid the damage caused by April frosts. Spring was particularly wet, complicating vineyard work and favouring the development of mildew. May was sunny, warm, and fairly dry, leading to rapid and uniform flowering without any significant coulure. The harvest potential looked promising.

Until August 15, summer was paradoxical: hot but with limited sunshine, dry but punctuated by regular thunderstorms. Under these conditions, veraison, which started early, stretched over nearly a month, hinting at a challenging ripening process.

A heatwave at the end of August brought vine growth to a halt. The grapes then ripened under favourable conditions.

Harvest began on September 15. Despite the intense sanitary pressure that marked the 2023 vintage, both quantity and quality were satisfying. Overall, alcohol levels are lower than in 2022, and the wines show a pleasant acidity. There is a strong contrast between our plots: generous, full-bodied wines on clay and sand, and bright, saline wines on clay-limestone soils.


CHATEAU
MOULIN DE LAGNET


Château
SARPE GRAND JACQUES



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