



DOMAINE DE
LAGOY
DEPUIS 1677



E-catalogue 2021



Lagoy is a large estate close to St Rémy de **Provence** and part of the Parc Régional des Alpilles.

Purchased in 1677 by the Meyran family who built its main architectural feature, the Château de Lagoy in 1714, the estate has stayed in the same family ever since.

The Domaine produces **organic** (since 2001) red, white and **rosé** wines labelled IGP Alpilles.

The 18 hectare vineyard was planted in 1976 on the « Petite Crau » plateau above the Château de **Lagoy**. Among the grape varieties Grenache, Cinsault are the more prevalent, followed by Syrah, Cabernet Sauvignon, Merlot and on a smaller scale (one hectare each) Caladoc and Marselan.

The « terroir » is exceptionally well suited for the production of quality wines. The benefits derived from the generous amount of sunshine are enhanced by the presence of pebbles from the Durance river in the soil which help to conserve the heat.

We have implemented large investments since 2013 : a brand new cellar was built in 2016 and the vineyard is being expanded (5 ha have been planted in Feb 2019 and 6,5 more ha are added in 2021). The first white wine has been bottled in March 2019.

Our policy of seeking to produce the wines of the highest quality has been recognized: our latest awards include two medals at the Concours Général Agricole 2020 in Paris, a gold medal for our Lagoy white classique 2019, and a silver medal for our Lagoy red classique 2018 as well as two stars given by the renowned Guide Hachette 2019/2020 for our Lagoy rosé classique 2018.

CONTACT PERSON

Olivier SENARD

Manager

+33(0)6 18 08 32 96

contact@domaine-lagoy.com

domaine-lagoy.com

Lagoy Rouge «classique» 2019

IGP Alpilles *Organic*

Ruby red colour with garnet tints
The bouquet reveals fruit overtones
– cherry, blackberry blueberry- mixed
with hints of guarrigue .

The mouth is structured around
slightly firm tannins. In mid palate a
pleasant impression of roundness and
suppleness invites further tasting. The
fruity aromas reminiscent from the
nose give a persistent finale. This wine
is ready to drink but can also be aged
two or three years.

ALC 14,5% by volume



*Silver medal at the Concours Général
Agricole 2020 in Paris (Vintage 2018).*

Grape varieties

Marselan 40%, Cabernet Sauvignon
30%, Caladoc 30%



Lagoy Cuvée de la Chapelle rouge 2018

IGP Alpilles *Organic*

Ruby red colour.

The intense nose reveals spicy overtones – pepper, cinnamon- as well as hints of vanilla and of jammy black fruits.

Mouth : the rather dense structure is structured around still firm tannins. In mid palate candied blackfruit hints appear. The persistent and suave finale is marked by spicy as well as toasted vanilla overtones.

An expressive wine of an attractive aromatic complexity, ready to drink, but which may be aged three to five years.

ALC 14,5% by volume



Gold medal Vignerons Indépendant 2020.

Grape varieties

Cabernet Sauvignon 40%, Caladoc 40%, Marselan 20%



Lagoy Cuvée du Marquis Rouge 2018

IGP Alpilles *Organic*

Dense ruby red colour.

The nose is intense and displays an attractive aromatic complexity: hints of vanilla, tobacco, pepper as well as jammy black fruit – bramble, blackberry. The spicy overtones are dominant in mid palate and convey an impression of volume and sweetness.

The finale is persistent; the candied black fruit overtones are joined by hints of vanilla, liquorice and tobacco.

A rich and generous wine with good aging capacity.

ALC 15% by volume



Grape variety

Marselan



+33(0)6 18 08 32 96

contact@domaine-lagoy.com
domaine-lagoy.com

Lagoy Rosé «classique» 2020

IGP Alpilles *Organic*

Colour : pale pink with a nuance of litchi.
The nose is intense and displays fruit scents : exotic fruits, peach, tangerine- as well as some floral overtones .The palate is balanced and suave. The intensity of the fruit in the bouquet, together with the freshness felt in the finale concur to give crisp to this wine.
ALC 13,5% by volume



*Two stars Guide Hachette 2020
(Vintage 2018)*

Grape varieties

Caladoc 40%, Merlot 25%, Grenache 25%, Cinsault 10%



+33(0)6 18 08 32 96

contact@domaine-lagoy.com
domaine-lagoy.com

Lagoy Cuvée de la Chapelle rosé 2020

IGP Alpilles *Organic*

Pale pink colour with a nuance of peach with hints of litchi.

The nose displays an interesting aromatic complexity : fruit overtones- white peach, passion fruit, litchi play with mineral hints of rose.

The palate is balanced between a generous roundness and a delicate impression of freshness, and enhanced by an omnipresent background of complex fruit.

The finale is as savoury as it is persistent.

A wine of character, all in elegance.

ALC 14% by volume



Grape varieties

Merlot 50%, Grenache 50%



Lagoy Rosé Alpilles 2020

IGP Alpilles *Organic*

Colour : pale pink with a hint of litchi
The nose displays fruit scents-
strawberry, cherry, citrus-.

The mouth is well balanced between
roundness and freshness. The
overtones felt in the nose are very
present. The finale is expressive with
a mineral touch.

ALC 13,5% by volume



Grape varieties

Cinsault 85% , Merlot 15%



Lagoy Blanc «classique» 2020

IGP Alpilles *Organic*

Pale yellow color with green hints. Intense nose with fruit overtones-exotic fruit-and floral overtones- hawthorn. On the attack the palate is round and ample. The fruit overtones-white flesh fruits- and floral overtones are very present in mid palate and give the finale its pleasant persistence. An impression of freshness in the final contribute to a remarkable balance.
ALC 14,5% by volume



Gold medal at the Concours Général Agricole 2020 in Paris (Vintage 2019)

Grape varieties

Sauvignon 40%, Viognier 40%,
Chardonnay 20%



Rosé BIB

IGP Alpilles *Organic*

Colour : pink litchi nuance with bluish reflexions.

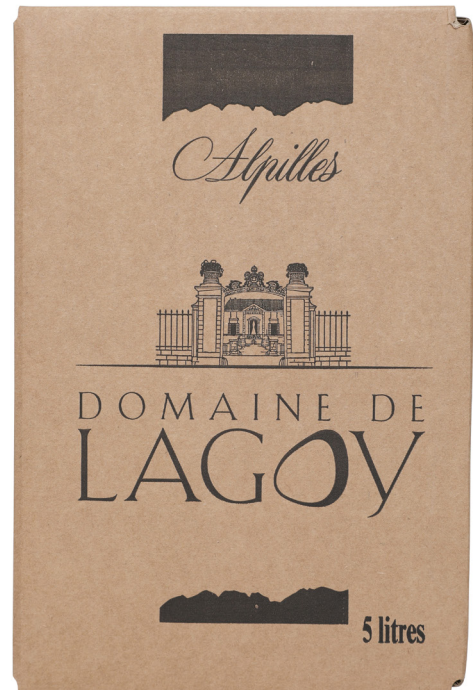
The rather intense nose displays fruit scents -strawberry, cherry-. The palate is balanced and fluid. The strawberry and cherry overtones pleasantly extend the final.

ALC 13,5% by volume



Grape varieties

Marselan 45%, Cinsault 40%,
Caladoc 15%



Lagoy Festejo

IGP Méditerranée *Organic*

Colour pink with a tinge of salmon
The nose is expressing fruity overtones,
strawberry, cherry, and some floral
overtones.

Mouth : the fruity overtones, strawberry,
cherry- are definitely present.

This wine is supple and round.

The bubbles exalt the aromas in a
gourmand finale.

ALC 12% by volume



Grape varieties

Grenache 40%, Cinsault 36%,
Syrah 24%



Lagoy Cante Rosé

Vin de France *Organic*

Colour : very pale pink, with a tinge of litchi.

The nose is intense and expressing fruity overtones, strawberry, peach, cherry, passion fruit, with slightly honeyed overtones.

The same aromatic overtones as in the nose are to be found in the mouth, with intensity and persistence.

The sweetness is delicate and subtle in the finale. It extends greedily with exotic fruits and honeyed overtones . A surprising wine, all in originality.

ALC 8% by volume



Grape variety

Cinsault



Lagoy Cante Blanc

Vin de France *Organic*

Colour : bright pale yellow. The nose is intense and displays fruit scents -pear, apricot, almond-as well as honey overtones. Palate : the attack is all fruit and roundness. The aromatic overtones of the nose are present and persistent. The sweetness perceived immediately in mid palate gives the wine a greedy side, with a feeling of freshness in the finale.

ALC 8% by volume



Grape variety

50% Sauvignon, 50% Chardonnay

