

# CHÂTEAU ANGLUDET 2022

It all started with a mild, dry winter. Our plant covers and late pruning allow us to avoid too early bud burst which would make the vines sensitive to possible spring frosts. The mild and dry Spring protects us from parasitic pressure. The very favorable flowering takes place in dry and warm conditions and very quickly. A very hot summer followed (3 heat waves) and very dry (no water for 3 months) which slowed down the ripening of the grapes and the vegetative cycle of the vine. Thanks to her resilience, she still carries out veraison and allows us to start harvesting in mid-September with cool nights and sunny days. At the end of September, a few light rains allowed the vines to plump up their berries a little.

In small quantities, these juices are rich, balanced and endowed with a nice acidity.

## Harvest:

**Merlot:** 6<sup>th</sup> to 15<sup>th</sup> of september

**Cabernet Sauvignon:** 20<sup>th</sup> to 27<sup>th</sup> of september

**Petit Verdot:** 28<sup>th</sup> september

## Viticultural method:

Biodynamic (in the process of certification)

Biodynamic aims to develop, in its greatest diversity, vegetal, animal, microbial and bacteriological life. The complementarity of as many organisms as possible encourages an increase in the complexity and intricacy of sensations felt when tasting wine. What we seek is to make wines that exhilarate and respond to our senses, with which tasting become an exchange. Biodynamic growing methods lead the vines to build up their own defence to ward off attacks from fungus, parasites and even climate extremes.

## Production area:

30 hectares

## Yield :

26 hL/ha



## Vinification :

Concrete vats T° FA : 28°-30°

## Ageing:

12 month of ageing

65% barrels (30% new french oak)

35% amphorae

Amphorae enable the micro-oxygenation of wine to be done gently and gradually; it is quite similar to barrel, but without imparting tannins and woody aromas. Maturation in amphorae contributes to preserving purity, clarity and aromatic delicacy, which can be erased by maturation in barrels if it is too intense or too lengthy. Following very low quantity harvest in 2017 and 2018, our stock of barrels was reduced considerably. After some very decisive trials carried out in 2018 with four amphorae, Benjamin Sichel decided

to switch over half of the maturation to amphorae as of 2019.

**Analysis:** Alcool : 13,5% pH : 3.8

## Blend:

Merlot : 47%

Cabernet Sauvignon : 40%

Petit Verdot : 13%