

LA DAME D'ANGLUDET 2017

A small crop. A family harvest. A generous wine.

2017 was marked by a very cold spell and ground frost in spring which caused significant damage to the young buds. Yields were affected as 80% of the crop was lost. Following rigorous sorting in the vineyard and cellar the entire production was allocated to our second wine as young vines were more resistant to the extreme conditions. The harvest happened over the last 7 days of September, the grapes were fully ripe and healthy.

Harvest :

Merlot : 20th

september to 25th of
september

Cabernet Sauvignon :
25th September to 29th
of september

Petit Verdot : 26th and
27th of september

Viticultural method

: Biodynamic (in the
process of
certification)

Biodynamic agriculture
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 : 10hL/ha

Vinification :

Concrete vat
T° FA : 28°-30°

Ageing :

12 month of ageing
100% barrels (30% barrels new)

Blend :

Cabernet Sauvignon : 50%
Merlot : 42 %
Petit Verdot : 8 %

Bottling: July 2019

Production:

30 000 bottles

Tasting comment:

Smooth, delicate and approachable today. A
very charming wine, fresh and aromatic.