

CHÂTEAU ANGLUDET 2020

A rather early start to vegetation, with the buds break between March 23rd and 25th.

A cold wave fell on the vineyard where we noted temperatures ranging from -2.5 ° C to -4 ° C, and some buds will be impacted. The rainy spring brings very high mildew pressure. (Comparable to 2018)

High vigilance is held until the end of June.

From June 15 until the end of August there is no more rain, coupled with passages of high temperatures (around 40 °), rapidly decreases the level of mildew risk, but causes, during the growth phase of grapes, drying out and a lack of water which will limit the size of the bunches and berries in some plots. Yields are low, mainly due to: losses during the March frost, the size of the bunches and seeds which have remained small, and ultimately a low yield of juice from the seeds. The early picking of the Merlots was a good thing and kept the freshness. The final result confirms a beautiful balance: rich, silky, fine, elegant and lively.

Harvest:

Merlot: 9th to 17th september

Cabernet Sauvignon: 21st september to 1st october

Petit Verdot: 1st october

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

70% barrels (30% new french oak)

30% 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 : 42%

Cabernet Sauvignon : 46%

Petit Verdot : 12%

