

# LA DAME D'ANGLUDET 2021

A difficult vintage. It begins with an uncommon, long, and intense early frost period; only the plots at the vegetative stage are affected, for us the Merlots.

Seven episodes of frost between March 23 and April 22, accompanied by the doubts that each night of frost will cause visible damage quickly if it is intense, or later if it is weak, leaving the doubt to persist until flowering, critical and sensitive stage.

A few days of respite and the rain arrives, persists. Mildew pressure rises, reaching a high level until the long-awaited veraison, the end of the sensitive stage for the fruit. It is slow because of the low temperatures: we must wait until August 15, for the frozen plots, and see the veraison end.

The year is "late", without any reversal of the situation, each day of sunshine counts for the final maturity. The harvest will be late for more maturity, hesitant because one more day will be beneficial, finally fast because despite all the work, botrytis appears and itself dictates the pace of the harvest.

A great year of experience for the winemaker.

## Harvest:

**Merlot:** 27<sup>th</sup> September to 1<sup>st</sup> October

**Cabernet Sauvignon:** 6<sup>th</sup> to 13<sup>th</sup> October

**Petit Verdot:** 4<sup>th</sup> and 5<sup>th</sup> 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  
50% barrels (30% new french oak)  
50% 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 : 12,6 % pH : 3.7

## Blend:

Merlot : 45%

Cabernet Sauvignon : 45%

Petit Verdot : 10%