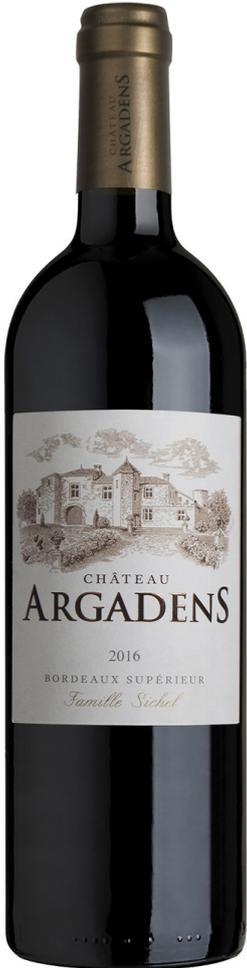


# CHATEAU ARGADENS

## AOC Bordeaux Supérieur Red



**OWNER/COMMUNE** Maison Sichel / Saint-André-du-bois

### PITCH

Since acquiring Château Argadens, the Sichel family has put in place a vast renovation program, with the aim of making the wine a benchmark within the Bordeaux category. Argadens red is thoroughly modern Bordeaux with lots of concentrated fruit and an attractive, supple balance. Not surprisingly, it gets consistently high marks in tastings and competitions. Château Argadens also makes a white wine.

### BACKGROUND

The original name of this property, parts of which date back to the 12th and 16th centuries, was La Salle d'Argadens. It became Château Argadens in 2002, when it was bought by Maison Sichel. Sichel's aim in acquiring Argadens was quite simply to see it express the full potential of its wonderful terroir and become one of the benchmark properties in the Bordeaux Supérieur category. To achieve this, the company has invested heavily in terms of finance, time and technology. Sichel's first vintage at the estate was 2002.

**SURFACE** 45 hectares of which 42 produce red wine

**AVERAGE AGE OF VINES** 30 years

**GRAPE VARIETIES** Merlot, Cabernet Sauvignon and Cabernet Franc

### TERROIR

Covering 45 hectares of clay-limestone soil in a single plot, Argadens is superbly well situated on one of the highest hills of the rolling Entre-Deux-Mers wine region (one of the five highest points, in fact, of the Gironde). The vineyard is thus extremely well drained and extremely well exposed to the sun and the air.

### WINEMAKING/MATURING

The date of harvesting is determined plot by plot, according to how the grapes taste, and picking by hand means that only the best berries are selected. The alcoholic fermentation takes place in temperature controlled 210hl stainless steel vats. Post fermentation maceration and the malolactic fermentation are also done in vat. Once the wines have been pressed (pneumatic press), they are put for 12 to 14 months and racked frequently. Before bottling they are fined and lightly filtered.

**VINTAGE 2016**

**Alc: 13.5%**

### TASTING NOTES

A nice dark garnet red colour with lighth showing the richness of this exceptional vintage. The complex and expressive bouquet is a harmonious mixture of dark red fruits aromas and very elegant oaky notes. It is a crisp and sappy wine which offers sweetness and richness on the palate The Cabernets add the necessary freshness to enhance the pleasant tannins of the Merlots. A wine with very good balance which offers a lot of pleasure after several years in the cellars.

### AGEING

To drink from 2019. 5 to 10 years aging potential.

### Blend

63% Merlot - 32% Cabernet Sauvignon - 5% Cabernet Franc

### BOTTLING

Bottled at the château