

CHATEAU ARGADENS

AOC Bordeaux White



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

PITCH

To ensure that its wine gets noticed in an appellation which produces large quantities of heterogeneous wines, Maison Sichel's policy is to produce top quality – the result is a fine white wine which is balanced, fresh and fruity, with floral aromas. Efforts to bring out the very best of an outstanding terroir have yielded a wine of greater complexity and depth than ever before. Unlike the red, the white wine is produced in only low quantities.

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 45ha, 3ha of which produce white wine

AVERAGE AGE OF VINES 30 years

GRAPE VARIETIES Sémillon and Sauvignon

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

Once they have reached optimum maturity, the grapes are harvested by machine. The Sémillon grapes are pressed immediately, whereas the Sauvignon is vatted immediately and undergoes pre-fermentation maceration. Pre-fermentation maceration is carried out under carbon dioxide gas to protect the grapes and must from oxidation. After pressing and settling out, some of the must is fermented in temperature-controlled stainless steel vats and some in new, 225-litre French oak barrels. Once fermentation is complete and the wines have been lightly racked, they are aged on the fine lees and stirred regularly. The different parcels of Sauvignon and Sémillon are then blended and fined with bentonite prior to bottling in January or February, depending on the vintage.

VINTAGE 2017

Alc: 12.5%

TASTING NOTES

Pleasantly fruity citrus aromas at first sniff, with more mineral, slightly oaky notes emerge on swirling, blending with the Sauvignon aromas. After a wonderfully fresh attack, the appealingly ample, rounded and silky extract unfolds on the palate, which is characterised by finesse and balance and offers fine aromatic length and complexity.

AGEING

To drink from 2018-2021.

Blend

35% Sémillon - 65% Sauvignon Blanc

BOTTLING

Bottled for Maison Sichel

MEDALS & AWARDS

Gold medal - Concours Mondial des Féminales 2018