

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 2019

▶ Alc: 14.5%

TASTING NOTES

This vintage offers a dark and bright colour. The nose, although young, is remarkably rich. It reveals great aromatic complexity with notes of fresh fruit, red and blackberries accompanied by toasted notes. On the palate, it is structured and elegant and beautifully balanced which gives it a great persistent finish. Château Argadens will age very well for several years and perfectly reflects the high quality and value great Bordeaux wines offer.

AGEING

Best enjoyed 3 to 4 years after cellaring, but will keep a few years longer.

Blend

63% Merlot - 37% Cabernet Sauvignon

BOTTLING

Bottled at the château