



EVERY BOTTLE



TELLS A STORY

## CHÂTEAU ARGADENS BLANC



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Producer</b>	Maison Sichel
<b>Vintage</b>	2017
<b>Composition</b>	65% Sauvignon Blanc, 35% Sémillon

#### WINEMAKER NOTES

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.

#### 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 characterized by finesse and balance and offers fine aromatic length and complexity. To drink from 2018 - 2021.

#### VINEYARD

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.

- Area: 45 hectares, 3 hectares of which produce white wine
- Average Age of Vines: 30 years

#### VINIFICATION

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



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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.

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