



EVERY BOTTLE



TELLS A STORY

CHÂTEAU ARGADENS ROUGE



TECHNICAL INFORMATION

Country	France
Region	Bordeaux
Producer	Maison Sichel
Vintage	2016
Composition	63% Merlot, 32% Cabernet Sauvignon, 5% Cabernet Franc

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

A nice dark garnet red color with lights 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. To drink from 2019. 5 to 10 years aging potential.

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.

- *Surface*: 45 hectares, of which 42 produce red wine
- *Average Age of Vines*: 30 years

VINIFICATION

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



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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 raked frequently. Before bottling they are fined and lightly filtered.
