



*Honor the Terroir. Respect the Planet.*

### HISTORY

Chateau d'Anvichar is a small property located in the town of St Genès de Castillon, recently acquired by an American woman passionate about wine, wishing to produce a high-quality wine. This small vintage aims to produce wines with a strong identity, highlighting the terroir, heeding environmental constraints, and honoring Bordelais winemaking traditions.

### VINEYARD

The vineyard is planted on a fossil-flecked limestone plateau characteristic of the plateau of Saint-Emilion.

Because we believe that the vineyard is the paramount contributor to a wine's character, we are vigilant about our cultivation practices. The vineyard has commenced the process to obtain Organic certification, possibly eventually embracing biodynamism. We do not use synthetic herbicides or pesticides.

### VINTAGE

The year 2020 started with an early bud burst, a hot and dry summer, and a harvest a few days earlier than usual.

A very hot summer and ideal autumn conditions favored a high sugar content in the grapes. No maladies touched the grapes, and the yield was good.

### VINIFICATION & AGING

Harvest dates are selected as a function of the maturity of each of the parcels.

We strive above all to make balanced, fruity wine with supple tannins.

We vinify in stainless steel vats, pumping over at low temperatures. A portion of the wine is aged for 15 months in French oak barrels that have held between one and three vintages.

### TASTING NOTES

This wine presents a deep carmine red color with garnet reflections.

The nose is warm and complex with notes of slightly stewed fruit, but with a licorice freshness. Nuances of spices such as nutmeg and vanilla.

The mouth presents a generous and unctuous attack. It then evolves on a tight but velvety tannic trail with a flavor of candied cherry, with subtle lingering chocolate notes.

The wine is generous without being pretentious, simultaneously concentrated and accessible. It successfully subtly balances between a flattering gourmet side and depth emerging from the terroir.

To be consumed with charcuterie or grilled meat, between 16° and 18° C (60° to 64° F).

To be appreciated now, with an aging potential of over 10 years.

### Vintage

2020

<b>Surface</b>	2Ha14
<b>Appellation</b>	Castillon Côtes de Bordeaux
<b>Geology</b>	Limestone (Calcaires à Astéries)
<b>Varietals</b>	100% Merlot
<b>Density</b>	5 000 plants/Ha
<b>Median Age</b>	30 years
<b>Winery</b>	Stainless Steel
<b>Harvest</b>	Mechanical
<b>Date</b>	September 2020
<b>Aging</b>	15 months in Vats, French Oak Barrels & Amphorae
<b>Yield</b>	50Hl/Ha
<b>Wine Blending</b>	100% Merlot
<b>Bottling</b>	January 2021
<b>Production</b>	8000 Bottles 120 Magnums
<b>Alcohol</b>	14,50%
<b>PH</b>	3,54
<b>AT</b>	3,60
<b>SO2 Total</b>	71

