

## CHÂTEAU D'ARGAN

# 2016



AOC Médoc *Cru bourgeois*

**Alcohol:** 13,5% vol.



### Blending

59% Cabernet Sauvignon  
39% Merlot  
2% Petit Verdot



### Vineyard

Surface: 22 hectares of Cru Bourgeois classification  
Soils: clay-limestone  
Planting density: 5 000 vines per hectare  
Average age of the vines: 40 years



### Wine growing

Sustainable growing respectful of the plant and the environment.  
Average yield : 30 hectoliters per hectare.



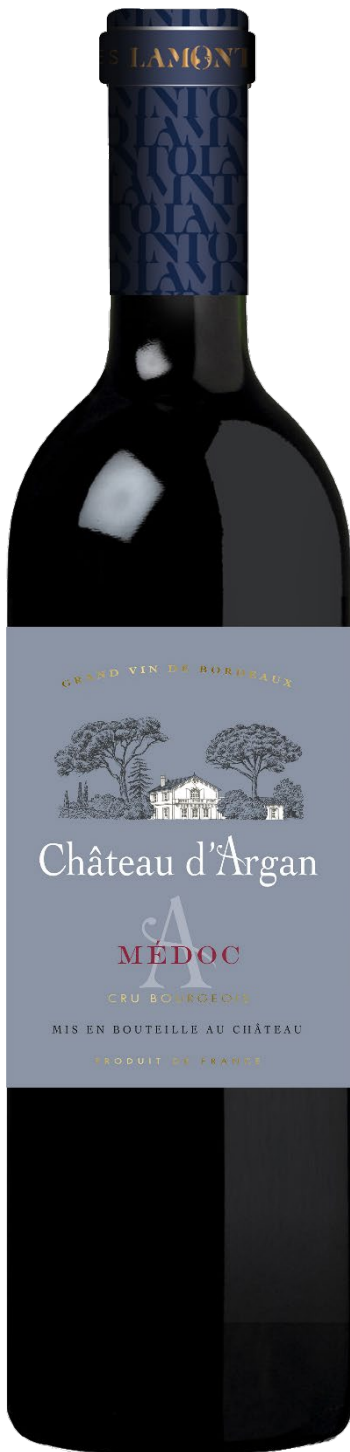
### Wine making

The harvest is mechanical. A separated vinification of the grape varieties is realized in temperature controlled stainless steel tank. Long vatting (25 days), alcoholic fermentation with pumping over and regular racking, malolactic fermentation in vats. The aging process is realized during 18 months, including 35% in new french oak barrels for 12 months.



### Tasting notes

Deep, bright color with purple rim. The first expressive nose is marked by blackberry and peony aroma. The second nose confirms the fragrance of the fruit, supported by vanilla and pepper. Ripe and delicious fruity mouth-filling aroma with robust wood. Rich and well-balanced in mouth, thick body, soft silky tannins. Long-lasting aftertaste.



### Médailles et récompenses

*Women's Wine and Spirits Awards 2020 : Médaille d'Or*

*Mundus Vini 2019 : Médaille d'argent*

*Excellence du Guide des Vins DVE : 91/100*

*International Wine Challenge 2018 : Commended*