

CHATEAU ANGLUDET 2023

The vines avoid the frost of early April by finishing pruning late. The year is rather hot but not excessively so. We are surprised to see on the weather reports that the sum of temperatures until the month of July is equivalent to the 2022 vintage which was one of the hottest ever known. The feeling is very different with less stifling heat. The days are cooler but the night temperature is higher.

Storms come to water the vines in small quantities, which receive them willingly. The end of the season is characterized by high temperatures: more than 35 degrees until mid-October.

Thanks to the restrictive water context, the tannins have acquired the maturity of long-lasting wines.

The balance of amphorae and barrels allows us to experience the freshness and fruit we are looking for in this vintage. Another year where ease and quality did not go hand in hand. The result convinces us of the great capacity of nature to adapt. This leaves us positive for the future.

HARVEST

MERLOT 12th to 15th September

CABERNET SAUVIGNON 20th to 27th September

PETIT VERDOT 28th september

VITICULTURAL METHOD BIODYNAMIE DEMETER CERTIFIED

Biodynamic aims to develop, in its greatest diversity, vegetal, animal, microbial and bacteriological life. The complementarity of as many organisms as possible encourages an increase in the complexity and intricacy of sensations felt when tasting wine. What we seek is to make wines that exhilarate and respond to our senses, with which tasting become an exchange. Biodynamic growing methods lead the vines to build up their own defence toward off attacks from fungus, parasites and even climate extremes.

PRODUCTION AREA

30 hectares

YIELD

20HL/HA

VINIFICATION

Concrete vats T° AF : 28°-30°

ELEVAGE

12 month of ageing

60% barrels (35% new french oak)

40% amphorae

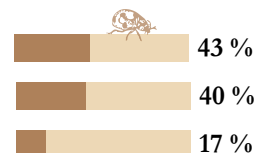
Amphorae enable the micro-oxygenation of wine to be done gently and gradually; it is quite similar to barrel, but without imparting tannins and woody aromas. Maturation in amphorae contributes to preserving purity, clarity and aromatic delicacy, which can be erased by maturation in barrels if it is too intense or too lengthy. Following very low quantity harvest in 2017 and 2018, our stock of barrels was reduced considerably. After some very decisive trials carried out in 2018 with four amphorae, Benjamin Sichel decided to switch over half of the maturation to amphorae as of 2019.

BLEND

Cabernet Sauvignon

Merlot

Petit Verdot



ANALYSES

Ph: 3.8 - Alcool: 13,7% - IPT : 67

BENJAMIN WORD

An autumn observation on the soils: After the first re-wetting, we see mushrooms appear in a widespread manner through the mulch of the vegetation: surely a sign that the soils are evolving and becoming better and better structured....I hope!