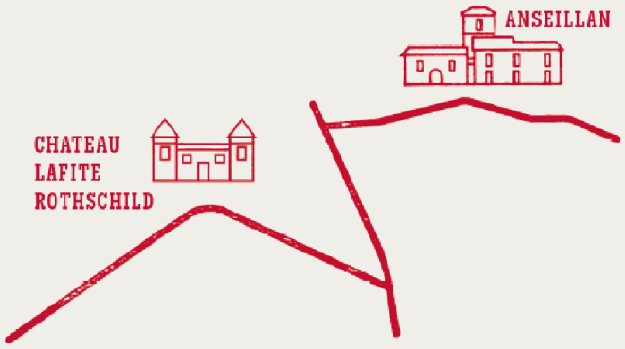
L'ESPRIT ET LA MATIÈRE



ANSEILLAN 2020



VINEYARD ATTRIBUTES

Appellation : AOC Pauillac, Bordeaux, France
Pauillac is located on the left bank of the Gironde estuary, approximately 40km North of Bordeaux. With the tempering influence of the estuary and a great diversity of soils originated from both the Massif Central and the Pyrenees, Pauillac boasts exceptional climatic and geological conditions to make outstanding wines.

Terroir : The village of Anseillan lies to the east of Lafite Rothschild, between the Château and the Gironde. This area presents a wide variety of terroirs which are the subject of much thought and research. Cooler and later because of their northern exposure, they are also more clayey than Lafite's classic terroirs. This diversity is particularly interesting because it offers plots that are suited to our main grape varieties: Cabernet Sauvignon, Merlot, and Petit Verdot. This terroir and our teams' work give Anseillan's wine a unique style and excellent complexity.

VINTAGE SUMMARY

The vintage is so early that we prepare all year to harvest by the end of August. Harvesting is the final challenge of this campaign, spent with our eyes fixed on the weather station and our vines, fearing mildew. The final twist from the sky came as a storm on August 15th, bringing 100mm of rain. We watched it with anxiety, not knowing that we would bless it later. By the end of August, the maturity and sugar level checks seem reasonable. Yet, when tasting the berries, the aromas are extremely expressive, almost out of sync. The mid-August rain had a delayed effect, reigniting the ripening process. The harvest is superb, fermentations are racing. The musts reveal a young beast in the making, still restrained but incredibly refined and disciplined.

WINE MAKING SCHEME

Anseillan is made according to the traditional Bordeaux method. Alcoholic fermentation is conducted in wooden, concrete and stainless steel vats. Gentle pumping-over helps to ensure a soft extraction and is carried out according to the specific characteristics of each tank. Total maceration time lasts for about 20 days. After malolactic fermentation, wines are transfered into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

TASTING NOTES

The nose is very young, still shy, holding its great potential.
On the palate, the attack is broad and rich, very characteristic of the controlled power of the 2020 vintage. The overall impression is very harmonious, typical of great vintages. Firm tannins promise excellent ageing potential.

TECHNICAL INFORMATION

Varietals : Merlot 63%, Cabernet sauvignon 37%
Alcohol content : 13.14 % vol.
pH : 3,72
Total acidity : 3,59 g/l