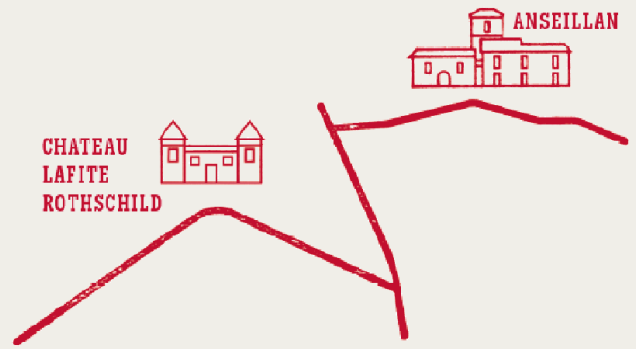


L' ESPRIT ET LA MATIÈRE



ANSEILLAN 2021

■ 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 estuary. 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 all four of our main grape varieties: Cabernet Sauvignon, Cabernet Franc, and Petit Verdot. This terroir and our teams' work give Anseillan a unique style and complexity.

■ VINTAGE SUMMARY

Marked by abundant rainfall and a summer reduced to one month of truly good weather, 2021 was not an easy year, especially for the clay-rich terroirs. And yet, the vines around Anseillan responded well, with great surprises at the end of the season. After an exceptionally long veraison, the ripeness and tasting profile of the grapes evolved nicely. We waited until September 28 to harvest the latest Merlots. Once again, the Merlot parcels in the lower part of Anseillan quickly stood out with their characteristic freshness. Fondalin could not be included, as the vintage did not allow it to reach sufficient maturity. The real surprise came from Mayne Martin 1919, a plot of century-old vines, which brought great balance to the blend. For a change, Anseillan 2021 is a 100% Merlot !

■ 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 transferred into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

■ TASTING NOTES

Garnet-colored and bright.

On the palate, the wine showcases the classic attack of the vintage: its fruit and freshness are supported by supple, balanced tannins with a good length.



TECHNICAL INFORMATION

Varietals : Merlot 100%
Alcohol content : 12,5 % vol.
pH : 3,53
Total acidity : 3,71 g/l