

Château L'Argenteyre

Médoc Cru Bourgeois

Very beautiful bright carmine red color.

The very open bouquet is firstly dominated by ripe black and red fruit notes : blackcurrant, cherry, plum liquor notes then an evolution of spicy, brioche and cocoey aromas.

The attack is ample on the palate then the tannic evolution is progressive and well-balanced giving an impression of flesh and richness, coming from a good maturity of the grapes.

The finish is long and aromatic.

To taste over omelet with ceps, beef-cheek stew, hard cheeses and chocolate

Ageing potential : 10 years

Service temperature : 16 to 18 °

HISTORY AND GEOGRAPHICAL LOCATION: In the districts of Begadan, Valeyrac and Queyrac, the estate is mostly located on privileged soils on the banks of the Garonne rive, a few yards from the appellation Saint Estèphe. The familial estate created in 1992 is run by the two brothers Philippe and Gilles Reich.

VINEYARD AREA: 33 hectares.

SOIL: $\frac{3}{4}$ gravels from the Pyrenees- $\frac{1}{4}$ clayey-calcareous

GRAPE VARIETALS: 55 % Cabernet Sauvignon – 30% Merlot – 15 % Petit Verdot

Density : from 6600 to 7500 stocks/hectare.

HARVESTING : Hand-picking with a sorting-out table.

VINIFICATION: Vinification in concrete and stainless steel vats. Prefermentary maceration at 15°C during 4 to 5 days under carbonic ice. Alcoholic fermentation at 24-26°C with very soft pumping over ($\frac{1}{4}$ to $\frac{1}{2}$ hour per day). Pressing with a vertical press.

AGEING: During 14 months in oak barrels of which 35% are new.

PRODUCTION: 14,8 000 bottles per year