Wijnfiche

Château L'Argenteyre - C.B. | Médoc
AOC Merlot - Cabernet - Petit Verdot
France (MEDOC-HAUT-MEDOC) — 2019

Domain

Ch. L'Argenteyre

The vineyard of Château Argenteyre, the flower of its appellation, covers a surface area of 27 hectares. Painstaking tending of the vines and careful vinification by its passionate viticulturalist-owners, Philippe and Gilles Reich, allow this outstanding terroir to fully express itself

Vinification

The vines are tended in the traditional way. Green harvesting is carried out across the entire vineyard, as is leaf-culling in late June and early July. Harvesting is done by hand and the grapes sorted. The grapes are fermented in concrete and stainless steel vats. Pre-fermentation maceration at 15°C for 4-5 days. Ageing in oak barrels during 12 months

Taste

A beautiful ruby red with purplish reflections, this 2019 seduces with its bouquet of blackcurrant and raspberry enhanced with vanilla nuances denoting ageing in quality oak. Ample on the attack, the tannins gradually emerging to reveal a balanced, mouthfillingly rich mid-palate, the result of beautifully ripened grapes. Long, aromatic finish. A typical, harmonious Médoc.

Food pairing

Lamb - shoulder | Veal - roasted with chanterelles | Poultry - braded duck | Mushroom - wild

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (45%), Merlot (40%), Petit Verdot (15%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 16-18 °C
Taste profile: Smooth juicy

