

Château Argadens Bordeaux Blanc 2020

Château Argadens is a distinguished estate located in Saint-André-du-Bois, known for its dedication to crafting exceptional wines that capture the essence of the Bordeaux terroir. The 2022 vintage of Château Argadens Blanc exemplifies the estate's commitment to quality, offering a blend that is both vibrant and complex, characteristic of the Bordeaux region.



General Information

- **Producer:** Château Argadens (Maison Sichel)
- **Appellation:** AOC Bordeaux, France
- **Varietal Composition:** 65% Sauvignon Blanc, 35% Sémillon
- **Vintage:** 2022
- **Alcohol Content:** 12.5%
- **Volume:** 750ml



Vineyard and Terroir

- **Location:** Château Argadens, Saint-André-du-Bois, Bordeaux, France
- **Soil Type:** Clay-limestone soil, located on one of the highest hills in the Entre-Deux-Mers region, providing excellent drainage and sun exposure.
- **Viticulture Practices:** Sustainable farming practices maximizing the expression of the terroir. The average age of the vines is 30 years.



Winemaking

- **Harvest:** The grapes are machine-harvested at optimum maturity, with Sémillon being pressed immediately, while Sauvignon Blanc undergoes pre-fermentation maceration.
- **Vinification:** Pre-fermentation maceration is carried out under carbon dioxide to prevent oxidation. After pressing and settling, fermentation takes place in temperature-controlled stainless steel vats.
- **Aging:** The wine is aged on fine lees with regular stirring to enhance complexity, and it is bottled in January or February, depending on the vintage.



Tasting Notes

- **Appearance:** Pale yellow with brilliant golden tints.
- **Aroma:** Powerfully aromatic, with notes of citrus fruits like grapefruit and lemon, along with tropical fruits such as pineapple and litchi, and a hint of rose petal.
- **Palate:** The wine is finely balanced, with a rich, rounded texture and a vibrant tangy acidity, providing freshness and length.
- **Finish:** The wine offers a lasting freshness with a harmonious blend of fruit and acidity.



Food Pairing

- **Recommended Pairings:** Ideal with seafood, particularly oysters and grilled fish, as well as light salads and goat cheese.



Sustainable Practices and Certifications

- Château Argadens practices sustainable viticulture, focusing on preserving the natural environment and enhancing the vineyard's biodiversity.



Awards and Recognition

- Silver medal - Concours de Bordeaux 2023

Producer's Notes

Château Argadens Blanc 2022 is a meticulously crafted wine from Maison Sichel, showcasing the exceptional terroir of its elevated slopes in the Entre-Deux-Mers region. This vintage blends Sauvignon Blanc and Sémillon to produce a fresh, aromatic wine with notes of citrus and tropical fruits. Its balanced acidity and elegant finish make it a distinguished choice among Bordeaux whites.