

CHÂTEAU D'ANGLÈS CLASSIQUE BLANC

2022

Country

France

Region

La Clape

Varietal

50% Bourboulenc
30% Grenache
10% Roussane
10% Marsanne

Winemaker

Eric Fabre
Vianney Fabre

Alcohol Content

14%

Total Sulfur

No data

Residual Sugar

No data

Acidity

3.3

HISTORY

Nestled in La Clape of Languedoc, Château d'Anglès pays homage to Bathèlèmy Etienne d'Anglès, the 18th century mayor who reclaimed the vineyards from royal reign after the French revolution. The vineyards were split after his passing until they were recently reunited by the Fabre family who have reinvigorated the name after the 2015 La Clape appellation designation.

Eric Fabre's pedigree -including eight prolific years as wine maker technical director at Château Lafite Rothschild- brings both prestige and focus in extracting and celebrating the unique terroir and native varieties of the region, while forging commitment to protect the family legacy by pursuing Demeter certifications ensuring that the land will thrive for generations to come.

VINIFICATION and MATURATION

De-stemmed, slow pressed, juice is gravity-fed into vats, each variety is vinified separately. Cleaned from raw lees twice, traditional temperature-controlled fermentation. Batonnage in concrete vats for 4-5 months. Natural stabilization and static clarification by gravity, unfinned, unfiltered. Indigenous yeasts, Demeter certified.

VINEYARD



Hard limestone screes of the mountain of La Clape. Miocene pebble terrace. Warm and dry climate tempered by the Mediterranean Sea.

TASTING NOTES



Creamy florals on the nose, light notes of honeysuckle, almond, blossom and honey. Even quite grapey. Quite sweet aromas, vanilla and cinnamon. The palate is fairly rich, oily, with creamy notes of honey and blossom. It's a little warming on the finish with a little bitter lick. (Decanter - July 2023)

FOOD PAIRING



Bagels and lox, goat cheeses, grilled fish, rotisserie chicken and as an apéritif with dry-roasted nuts.



PRESS

