

# CHÂTEAU D'ANGLÈS CLASSIQUE ROUGE

## 2020

### Country

France

### Region

La Clape

### Varietal

40% Syrah  
40% Grenache  
20% Mourvèdre

### Winemaker

Eric Fabre  
Vianney Fabre

### Alcohol Content

14%

### Total Sulfur

No data

### Residual Sugar

No data

### Acidity

3.1

## 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. Long maceration for 30 days, no trituration. Natural stabilization and static clarification in vats for 18 months 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



Lively red berry and dark plum flavors accented by chocolate and spice. The luscious finish is long and ripe.

(Wine Enthusiast - 2021)

## FOOD PAIRING



Charcuterie, duck confit, steak frites, pulled BBQ pork, lamb tajine, roasted root vegetables.



## PRESS

