

CHÂTEAU D'ANGLÈS 'MÉTHODE NATURELLE' ROUGE 2022

Country

France

Region

La Clape

Varietal

40% Syrah
40% Grenache
20% Mourvèdre

Winemaker

Eric Fabre
Vianney Fabre

Alcohol Content

13.5%

Total Sulfur

No data

Residual Sugar

No data

Acidity

3.1

HISTORY

Nestled in La Clape of Languedoc, Château d'Anglès pays homage to Bathèlemy 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 20 days, no trituration. Natural stabilization and static clarification in vats for 18 months by gravity, unfiltered, unfiltered. Indigenous yeasts, Demeter certified. Sans soufre.

VINEYARD



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

TASTING NOTES



Deep red color with black highlights. The aroma evokes fresh red and shining black fruits. Smooth, fruity and balanced wine, structured by delicate and silky tannins.

FOOD PAIRING



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

PRESS

