



Chateau L'Angevin, Bordeaux Supérieur 2016



REGION	Bordeaux Supérieur A.O.C.
GRAPES	90% Merlot, 10% Cabernet Franc
SOIL	Clay/Limestone plateau
VITICULTURE	Organic farming. Average vine age: 38 years. Double Guyot vine training. Alternate row grass cover crops, thinning, de-budding and base de-budding. Green manure applications post-harvest.
VINICULTURE	Manual harvest. Fermentation via natural yeast in 100 - 200 hectoliter stainless steel tanks. Unoaked.
ALCOHOL	13.5%

Vigneron Christophe Quebec works a 4 hectare plot in the village of Rauzan on the Right Bank, about 4 km south of the Dordogne river. He is a 4th generation, old-school Bordeaux farmer, working the same soils his great-grandfather worked going back to 1908. Stéphane Derenoncourt and Frédéric Massie of Derenoncourt Consultants began working alongside Christophe about 12 years ago, providing sound counsel in the effort of helping Christophe tap his terroir's unique expression of clay and limestone. For the moment, only 4 hectares of his family's property are used in the making of the **Chateau L'Angevin** label.

In 2012, with the improvement in quality of his remaining 40 hectares of vineyards since Derenoncourt's involvement, Christophe has built a state of the art facility adjoining his small winery where he will gradually be able to include more fruit from his recuperated vineyards into the offering for Chateau L'Angevin.

It's fair to refer to the Chateau's winery as new-school: temperature-controlled steel tanks for fermentation, and a meticulous attention to detail are employed to keep the winery impeccably clean, and the wine incredibly fresh.

— Michele D'Aprix, Winemaker MDX ✨ Soil Matters
