



# CHÂTEAU ANGUEIROUN

BORMES-LES-MIMOSAS

## Some additional technical information about Château Angueiroun:

**TOPOGRAPHY:** Our vines planted on slopes facing south-east form an amphitheater facing the Mediterranean.

**SOILS:** Primary origin, mica schist, quartz.

**CLIMATE:** Mediterranean, with hot dry summers and temperate winters.

**RAINFALL:** Light in summer, moderate in winter with occasional heavy showers : overall yearly average : 500 mm (25 inches).

**PHYTOSANITARY TREATMENTS:** rational treatment of the vineyard against downy and powdery mildew. Insecticides are almost never used because Château Angueiroun has opted for controlled entrapment (European grapevine moth and grapebud moth).

**WORKING THE SOIL:** surface tillage of the planted surface and sodding between rows. Mechanical weeding around and between vine stocks.

**FERTILIZATION:** no chemical fertilizers used, only natural soil amendment like composted manure and organic sources of calcium.

**VINEYARDS:** 36 hectares (roughly 89 acres)

**DESIGNATION OF ORIGIN:** The entire vineyard produces AOC (Appellation d'Origine Contrôlée, or designation of origin) Côtes de Provence and Côtes De Provence La Londe wines.

### STOCK:

- . Rosé : Grenache, Tibouren, Cinsault and Syrah
- . White : Rolle, Ugni blanc, Sémillon
- . Red : Syrah, Grenache, Cabernet Sauvignon, Mourvèdre, Carignan

**AVERAGE AGE OF VINES:** 30 years for Grenache (30 % of stock), and an average of 20 for the remainder of the vineyard - not including young vine shoot -.

**PRODUCTIVITY:** 35 to 45 hectoliters per hectare

**ANNUAL PRODUCTION:** 130 000 bottle necks and 500 hectoliters loosely packed in wine" filters bag in box".

### CULTIVATION:

- . Pruning : by double Royat cord leaving two spurs on each and adding two buds, or even only one in incisions reserved for vintage selected for a Prestige cuvée.
- . Palissading : High enough to allow for ample foliage and breathing space for the berries, thus avoiding recourse to anti-botrytis.
- . Productivity : Manual grape picking for improved selection. Discreet paring in order to promote maturation.
- . Harvesting : Rosés and white wines - mechanical-nocturnal ; manual for red wines and young shoots with four to six years maturity. Limited oxidation thanks to the close proximity of vineyard and cellar.

### EQUIPMENT:

- . Classical technique with grape-gatherer, pneumatic press, heat control to ensure fermentation process used also to precipitate tartaric fall-out below 0°.
- . Vertical soil filter and horizontal plaque filter for bottling.
- . New, large "Allier" oak barrels.

### ROSÉ VINIFICATION:

Short maceration. decantation / clarification at 15°, yeast and fermentation at 18°, Malolactic fermentation averted, deposit left in the process of clarification evacuated by rotating vacuum-packed filter. Our rosé wines reward harmonious blends combining their lingering and subtle delicacy with overtones of fruits, peaches, apricots, fresh, sweet, refined, and smooth. The Grenache, Cinsault, Syrah, Mourvèdre, Tibouren, Rolle rosés are a complex surprise, difficult to resist....!

### RED VINIFICATION:

Stalking, fermenting 10 to 14 days (20 for the Cuvée Prestige), fermentation temperature between 28 and 30°, skimming of waste twice a day, and two unloading operations in the course of fermentation. Pressing applied first separately and later jointly after verification of quality. Maturation for Cuvée Prestige: 12 months in French oak (Allier) vats and for the Cuvée Réserve in concrete (in our old underground cellar). Grenache, Syrah, Cabernet, Sauvignon and Mourvèdre: our wines command particular respect after a few months' sojourn in the bottle.

### WHITE VINIFICATION:

Short maceration with fermentation temperature maintained at 19° in stainless steel vat. Malolactic fermentation averted, with evacuation of dregs produced in racking affected by rotating, vacuum-packed filter. Cuvée Prestige: fermentation and maturation in wood - 50% of volume in new barrels of French (Allier) oak - followed by ageing on lees during 6 months. Our A.O.C. are labeled «blanc de blanc», vinification being effected exclusively with white grapes: Rolle, Sémillon and Ugni blanc.