

# CHATEAU ANGLUDET 2010

An exceptional vintage : dry, sunny and cool.

The summer is great. From the 15th of July until end of September the rainfall is low (approximately 80mm).

A dry vintage is a year without the fungus disease pressure, which helped us to go even further in the biodynamic practices that we started to develop in 2000.

The structure and the concentration of the wine are more important which lead to a « grand » vintage with a big capacity to age.



## Harvest

Merlot : from 20th to 29th September

Cabernet Sauvignon : from 7th to 15th of October

Petit Verdot : 12th of October

**Production:** 30 hectares

**Yield:** 41 Hl/h

## Vinification:

Concrete vat

Sulfur reduction

## Ageing:

12 months in oak barrels

30% of new oak every year

## Mesure :

Alcool : 13.5

Ph : 3.75

## Blend :

Merlot : 38%

Cabernet Sauvignon : 50%

Petit Verdot : 12%

**Bottling :** Juillet 2012