

Ch. L'Argentier 2018 Vieilles Vignes de Cinsault

WineWise Code	FAR-CVV18
Country	France
Region	Languedoc
Color	Red
Case Size	12x750
Net	Discountable
ABV	13.72
Acidity	2.93
Residual Sugar	0.06
Closure	Natural Cork
Annual production	1600
Varieties	100% Cinsault
Maceration Notes	Fermentation in concrete vats, temperature control, daily pumping over the must
Destemming	Whole Cluster
Fermentation vessel	Concrete
Fermentation Duration	15-20 days
Aging method	Concrete 100%
Filtered	Yes
Fining Agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 60-100 mg/L
Soil Type	Calcareous
Elevation (meters)	230
Vineyard Aspect	Southeast
Vine Age (years)	50
Vine Yields (hl/ha)	35-45
Farming practices	Organic
Grape Picking	Hand-harvested
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Notes from the producer:

Located in Sommières, at the heart of the Languedoc region, Château l'Argentier is run by Élisabeth & François JOURDAN. With 24 hectares under vines, including 2.20 hectares classified under the Languedoc denomination, Château l'Argentier is one of the oldest wine estate in Sommières.

Acquired in 1937, by Élisabeth's grandmother, Paule MARTIN-GRANEL, Château l'Argentier had been ran by André & Raymond MARTIN (Paule's sons) from 1937 to 1983. In 1983 they were joined by Élisabeth JOURDAN (Raymond's daughter) and her husband François. Born and raised in Burgundy, François learned his winemaking and viticulture at the Clos de Malte in Santenay.



WineWise Notes:

Cinsault is one of those overlooked grapes most usually consigned to oblivion as rosé. In the skilled hands of the Jourdans, however, it proves to be a wine of irresistible charm. The color is light, to be sure, but the heady strawberry scent is beguiling and the 40 year-old vines lend to the palate a startling intensity of sweet fruit flavour, cloaked in the gentlest imaginable veil of silk. It is hard to imagine anyone disliking such a pleasing wine, especially in a fruit-rich vintage like 2018.

The Jourdan family has been established in Sommières, between Nîmes and Montpellier, since 1937. Endowed with an unusually high percentage of old vines, they make an array of blessedly old-fashioned and unaffected wines exclusively from grape varieties indigenous to the region.

