

Ch. L'Argentier 2020 Aramon Rosé

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| WineWise Code | FAR-ROS20 |
| Country | France |
| Region | Languedoc |
| Color | Rosé |
| Case Size | 12x750 |
| Net | Discountable |
| ABV | 12.34 |
| Acidity | 3.5 |
| Residual Sugar | 0.2 |
| Closure | Natural Cork |
| Annual production | 1000 |
| Varieties | 100% Aramon |
| Maceration Notes | Fermentation in concrete vats, temperature control, daily pumping over the must |
| Destemming | Whole Cluster |
| Fermentation vessel | Concrete |
| Fermentation Duration | 15-18 days cold maceration |
| Aging method | Concrete 100% |
| Aging duration (months) | 12 |
| Filtered | Yes |
| Fining Agents | None |
| Yeast | Native |
| Malolactic | No |
| Added Sulfur | Yes, 28-106 g/L |
| Soil Type | Calcareous |
| Elevation (meters) | 230 |
| Vineyard Aspect | Southeast |
| Vine Age (years) | 60 |
| Vine Yields (hl/ha) | 30 |
| Farming practices | Organic |
| Grape Picking | Hand-harvested |

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:

In the pre-phylloxera era, Aramon was the variety most widely planted in the Languedoc. Today it is a relic, cultivated by a mere handful of diehards. In the hands of the Jourdans, it renders an unexpectedly fine and nervy rosé, pale in colour, fairly stony in effect but with a pleasingly fresh sour cherry flavour and an impressive vinosity in this new vintage.

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.

