

## Ch. L'Argentier 2019 Vieilles Vignes de Cinsault

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|-----------------------|---|
| WineWise Code         | FAR-CVV19   |
| Country               | France  |
| Region                | Languedoc   |
| Color                 | Red   |
| Case Size             | 12x750  |
| Net                   | Discountable  |
| ABV                   | 13.07   |
| Acidity               | 3.43  |
| Residual Sugar        | 0.2   |
| 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, 133 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  |
| WineWise Code         | FAR-CVV18   |

### 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 estates 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.

The vineyard has been Organic since 2019 with final certification in 2022. The wine has an aroma of crushed cherries and menthol on the finish. Fruit-forward with a perception of warm spices. Best enjoyed fresh and ideal with meats, chicken, lamb and spicy dishes.



### 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 2019.

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.