



# 2020 Vintage

AOC Castillon Côtes de Bordeaux  
100% Merlot



## The Winery

Château d'Anvichar is a **serene property** of 2.14 hectares, born from a calling to produce a wine with a strong identity, loyal to its terroir, and respectful of its environment. The winery rests on a **shell-flecked limestone slab**, characteristic of the Saint-Émilion plateau. Since 2022, we have pursued Organic certification, avoiding herbicides and synthetic pesticides. As of 2025, we are **certified Organic (AB)**.

## The 2020 Vintage

The year 2020 was marked by a hot and dry summer, ideal autumn conditions and an early harvest. These resulted in a high natural sugar content and good yield.

## Vinification and Aging

Harvest dates are selected based on each parcel's maturity. For eight months, our wine was aged in oak barrels. Aging continued, with one part in **French oak barrels** and one part in **terra cotta amphorae**, for six additional months, then assembled.

## Technical Information

Varietals: 100% merlot, 30 years  
Harvest: September 2020  
Stainless Steel vats  
Bottled: January 2022  
8000 bottles  
Alcohol: 14.50%  
PH: 3.54  
TA (g/L): 3.60  
Total SO<sub>2</sub> (mg/L): 71

## Packaging

Light-weight bottles  
Personalized corks and capsules  
Cartons of 6 horizontal bottles  
Cartons of 3 horizontal magnums



Beautiful deep ruby color with hints of purple



Complex and powerful nose of morello cherries, blackberries and wild blueberries



A full attack, a smooth texture and velvety tannins. A beautiful, long and aromatic finish completes this well-made wine.

## Recommended Pairings

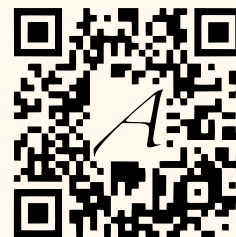
Pigeon with peas, lamb shoulder, duck breast with cherries, braised oxtail, mushroom risotto, Brie cheese, raspberry cake

## Serving Recommendations

68° F, decant one hour before tasting

## Aging Potential

2030-2032



[www.anvichar.com](http://www.anvichar.com)  
[admin@anvichar.com](mailto:admin@anvichar.com)