



### Technical Information

Varietals: 100% merlot, 34 years  
Harvest: September 2023  
Stainless Steel vats  
Bottled: May 2025  
Production: 4900 bottles, 126 magnums  
Alcohol: 13.75%  
PH: 3.36  
TA (g/L): 2.87  
SO<sub>2</sub> Total (mg/L): 121

### Packaging

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



# 2023 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 2023 Vintage

The year 2023 saw a **mild winter** followed by a **rainy spring** with **numerous storms**. Heat waves arrived in the last half of August, through early September. **Dry and sunny harvest conditions** permitted an **ideal grape maturity**: this vintage has an **elegant profile**, marked by **freshness, fine tannins** and a **beautiful aromatic expression**.

### Vinification and Aging

Harvest dates are selected based on each parcel's maturity. We vinify in stainless steel vats. For 18 months, our wine is aged, of which 13 months in **terra cotta amphorae** and another part in **French oak barrels** (aged new to three years), then assembled.



Deep cherry red.



A mixture of red and black fruit aromas, supported by spices like nutmeg and pepper, with lingering delicate notes of laurel and rosemary.



Full-bodied attack, its ample volume expresses fully-integrated roasted and toasted aromas. Vibrant and dynamic end notes recall the chalky limestone plateau.

### Recommended Pairings

Roasted poultry with fresh herbs, filet mignon of pork with rosemary and thyme, grilled lamb chops, vegetable gratin, camembert, roasted figs.

### Serving Recommendations

64° F, decant two hours before tasting

### Aging Potential

2030



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