



Technical Information

Varietals: 95% merlot, 5% cabernet franc
34 years
Harvest: Septembre 2025
Stainless steel vats
Bottled: March 2026
Production: 1147 bottles; 210 magnums
Alcohol: 13.75%
PH: 3.36
TA (g/L): 2,87
SO₂ Total (mg/L): 121

Packaging

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



Rosé 2025

AOC Castillon Côtes de Bordeaux
95% merlot, 5% cabernet franc



The Winery

Château d'Anvichar is a **serene property** of 5.8 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 2025 Vintage

The year 2025 saw **waves of rain**, with end-of-season **heatwaves**, which produced grapes that **matured rapidly**.

Vinification and Aging

First harvest from recently-added parcels, the merlot and cabernet franc berries were selected for optimal quality. This **gastronomic rosé** was crafted using light pressure on the grapes, and vinified like a great white wine: six months in a **terra cotta amphora** and a **French oak barrel**, with stirred lies. The resulting wine retains **freshness** with **structure**, and a lovely texture, which permits it to marry well with good meals.



Pale pink peony.



Floral notes of roses and white peach, extending into light scents of melon and pink grapefruit.



Remarkably balanced, floral and fruit-forward, this wine has an ample attack and a suave texture.

Recommended Pairings

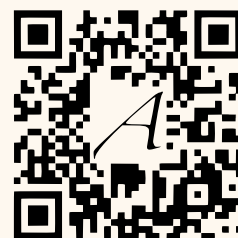
Stuffed vegetables, grilled sea bass with lemon sauce Vierge, salmon tataki, filet mignon de pork with fruit, tomme fleurie cheese, goat's cheese with pomegranate, Pavlova of red fruits.

Serving Recommendations

50° F

Aging Potential

2026 - 2028



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