

Famille Albessard Aubert



Vanessa, Oenologist and her husband Eddy winemaker passionate about the culture of the vine, created Château d'Anielle in 2015, the first vintage of the property.

Family vineyard, their philosophy is to develop wines of great aging while preserving the purest expression of the terroir.

Today the 2016 vintage is perfect to taste, entering in its 8th year, it remains youthful and has still bright days ahead.

Balanced, melted, its ample texture reveal a rich bouquet of fruit and complexe aromas.

Harvest : 2 of october 2016

Surface : 3 Ha

Grape varieties : 81% Merlot / 19 % Cabernet Franc

Average Age : 25 years

Type of soil : sand and gravel, valley of St Emilion

Wine growing : mechanical cultivation

Vinification : stainless steel vat, cold maceration, soft extraction process

Aging : 24 months to have a natural stabilization of the wine (no filtration or fining), conservation of carbon dioxide naturally produced during fermentation to promote the preservation of natural aromas, degassing sweet is carried out at the end of ageing.

Bottling date : 10 of october 2018

