

CHÂTEAU ANTHONIC

MOULIS-EN-MÉDOC

Chateau Anthonic was established towards the end of the 18th century. The Cordonnier family acquired the vineyard in 1977. They replanted the majority of the vineyard, approximately 40 hectares, located for the most part on Moulis' prime clay-limestone plateau (85%). The remaining 15% on the Garonne's gravel and sand hill, adding complexity to the terroir.



Terroir:

- 85% clay-limestone situated on the plateau of Moulis-en-Médoc ;
- 15 % Garonne gravel.

Size of the vineyard / Grape varieties:

- 35 hectares planted 65% Merlot ; 30% Cabernet Sauvignon; 5% Petit Verdot.

Conception and maintenance of the vineyard :

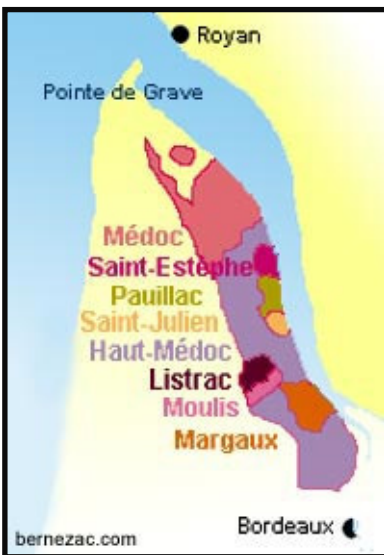
- rootstocks well-known for their weak vigour
- a high planting density : 7000 vines/hectare
- a natural grass planting to limit the strength
- average age of the vines : 20 years
- systematic drainage of the plots
- ploughing of the soils in the gravels
- short pruning
- regular pulling out and planting to maintain the homogeneity of the plots
- leaf thinning
- green harvest if necessary

Traditional vinification to extract with finesse the grape's full potential:

- manual (10%) or mechanical (90%) harvest according to the age of the vines with a sorting of the grapes
- fully renovated vat-room from the 2008 crop
- concrete and stainless steel vats with temperature control
- relatively short maceration (17 to 25 days) because the quality of the work at the vineyard guarantees a quick extraction of the best tannins
- maximum temperatures of 30°C. to ensure a gentle extraction of tannins while preserving fruitiness.

Classic ageing methods respecting the characteristics of each vintage :

- 18 months, including 12 out of oak barrels (1/3 new barrels every year)
- rackings every 3 months; fining with egg whites



The young and inovative team under the leadership of Jean-Baptiste (owner), Jean-Bernard Despatures (Vineyard Manager), and Vincent Videau (Cellar Master).



"The more you know about wine, the more you'll want to know about us."

www.ahdvintners.com; (586) 552-1414