



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château d'Argadens Blanc 2020

Price	£13.49
Code	ARGA120

This Château was purchased by the Sichel family (owners of Palmer and Angludet) in 2002. An ambitious programme of restoration began and the results have been fantastic. This is one of the finest value for money white Bordeaux on the market.

Tasting Notes:

A delicious bouquet of ripe, tropical fruit with notes of melon, pineapple, gooseberry and Golden Delicious apple. The palate is wonderfully concentrated with a clean citrus streak that keeps the wine energetic and vibrant, all supported by a delicious note of oak that adds weight and structure.





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Specification

Vinification	Once the white grapes have reached optimum maturity, the Sauvignon and Semillon grapes are harvested by machine. The Sémillon grapes are pressed immediately, whereas the Sauvignon is vatted immediately and undergoes pre-fermentation maceration. Pre-fermentation maceration is carried out under carbon dioxide gas to protect the grapes and must from oxidation. After pressing and settling out, some of the must is fermented in temperature-controlled stainless steel vats and some in new, 225-litre French oak barrels. Once fermentation is complete and the wines have been lightly racked, they are aged on the fine lees and stirred regularly. The different parcels of Sauvignon and Sémillon are then blended and fined with bentonite prior to bottling in January or February, depending on the vintage
ABV	12%
Size	75cl
Drinking Window	Drink now through to 2024
Country	France
Region	Bordeaux
Type	White Wine
Grape Mix	65% Sauvignon Blanc, 35% Semillon
Genres	Vegan
Vintage	2020
Body	Elegant, crisp and delicate
Producer	Château d'Argadens
Producer Overview	This 45 hectare property in the Entre-deux-Mers region was purchased by Maison Sichel in 2002.
Closure Type	Cork
Food Matches	Delicious with fish pasta
Press Comments	Jane MacQuitty, The Times, 'The best French Wine to Buy This Summer' (June 2023): "A bold, yet refreshing, blossom treat."