

TECHNICAL SHEET

Château Anthonic

MOULIS-EN-MEDOC

SOILS

- 68% clay-limestone
- 26% sandy clay
- 6 % garonne gravel

VINEYARD SIZE

28 hectares

VARIETIES PLANTED

- 62 % Merlot
- 29 % Cabernet Sauvignon
- 7 % Cabernet Franc
- 2 % Petit Verdot

VINEYARD CONCEPTION AND MANAGEMENT

Limiting yields:

- Low-vigour rootstocks
- High density plantations of 7000 vines per hectare
- Soft pruning to respect the sap flow
- Letting the grass grow between the rows to accompany the vines and respect the soils
- Average age of vine over 20 years

ORGANIC FARMING, AGRO ECOLOGY AND AGROFORESTRY

Organic certification as of 2019

- No more chemical products
- Soil ploughed around and under the vines



Improving quality of production:

- Undersoil drainage systems throughout the vineyard
- Co-plantation for consistency of production of each parcel
- Meticulous desuckering and removal of secondary buds if necessary
- Early deleafing
- Green harvest if necessary

Agro ecological methods

- Hedges planted since 2010 as biodiversity corridors between woods and vineyard
- Creation of rock piles
- Plant cover on the soils
- Late cutting of grass in meadows and ditches to encourage wildlife diversity

VINIFICATION

- Hand or machine harvest depending on the age of the parcel
- Mechanical sorting of the grapes
- Temperature-controlled fermentations in concrete and stainless steel vats

Extracting tannins gently and maximising fruit expression:

- Short macerations (17-25 days)
- Maximum fermentation temperature 26 °C

Agroforestry

- Introducing trees in the vineyard because they are natural hostels for the fauna, food for the soil, climate regulators and a place for bats to stop over

Traditional ageing depending on the specificity of each vintage:

- 18 months maturation, of which 12 months in oak barrels (25% to 33% new each year)
- Racking every 3 months

Technical consultant:

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