

# Château Anthonic

## 2019

### Moulis-en-Médoc, France



**VARIETALS** 73% Merlot - 21% Cabernet Sauvignon - 6% Cabernet Franc

**AVERAGE AGE OF VINES** Over 20 years old

**SOIL** Clay-Limestone, sandy clay, Garonne gravel

**FARMING** Certified Organic

**AGEING** 18 months among which 12 are in Terracotta amphorae and 1/3 new 400L French oak barrels

**ALCOHOL** 13%

#### **MORE INFORMATION**

Château Anthonic is a family-owned estate, reference in the Moulis-en-Médoc appellation, certified organic since 2019 and a forerunner in Médoc in its agro-ecological practices, especially agroforestry. Jean-Baptiste and Nathalie Cordonnier are the current proprietors after taking over from Jean-Baptiste's father Pierre in 1993. The agroforestry project, a production model which, thanks to the presence of trees, is inspired by the functioning of the forest. Trees allow cooperation between plant species and promote biodiversity. It takes its place in the carbon-fixing agricultural practice, while helping to create, thanks to the trees scattered in the vineyards, a micro-climate in each parcel. Due to the dominance of clay-limestone soils, Merlot has always been the majority grape grown for their wines, giving it charm and roundness.

#### **TASTING NOTES**

With black-currant fruits and spicy acidity, this is developing well into a rich, structured wine for aging. Tannins form the backdrop for an open texture that comes from partial aging in amphorae, a revolutionary concept in the Médoc. - Roger Voss, Wine Enthusiast

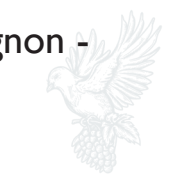
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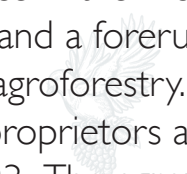
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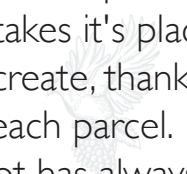
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