



CHATEAU
D'AGASSAC
CRU BOURGEOIS EXCEPTIONNEL
HAUT-MÉDOC

At Agassac, understanding the terroir is essential, not only to produce great wines, but also to reflect the typical characteristics of our vineyard. The unique expression of the estate's 45 hectares is revealed thanks to two complementary terroirs, located on the fourth and fifth terraces of the Médoc peninsula.

This combination is what makes Agassac wines unique, displaying a delicate balance between aromatic finesse and an elegant tannic structure that can only be achieved through precision viticulture and picking at just the right moment, in an emblematic Margaux style.



Grape varieties in 2019: 25% Merlot - 72% Cabernet Sauvignon - 3% Cabernet Franc

Harvest dates: Merlot 21/9 to 30/9 - C. Franc 4/10 - C. Sauvignon 1/10 to 8/10

Yield in 2019: 40 hl/ha,

Terroir: Terraces 4 and 5 of the Médoc peninsula

Average age of the vines: 30 years

Vine density: 7,000 vines/hectare

Sustainable viticulture: Terra Vitis and HEV3 certification - 60% of vineyards use organic/biocontrol methods



Vineyard operations: 4 operations – soil maintenance throughout the vineyard – no weed control

Harvest: the grapes are sorted firstly in the vineyard, and then in the cellar

Fermentation: 23 temperature-controlled, stainless-steel vats, maceration between 21 and 26 days, no MLF in barrel. Extraction by punching down the cap (terrace 4) and pumping over (terrace 5). Extraction was very gentle in 2019 due to the colouring matter being rich and easily extractible. Fermentation at 24°C

Ageing: 12 to 15 months in 60% new barrels and 40% vats to preserve fruity aromas. Our barrels are primarily made from oak from the Jupille forest to enhance the tension in our wines. Toasting is performed slowly and at a very low heat to preserve the expression of the terroir and aromatic purity of the wine.

Weather conditions for the 2019 vintage

A mild and sunny end to winter: After a typical winter (temperatures and precipitation close to average), February and March witnessed long spells of sunshine, which led to an early start to vegetative growth. Bud break took place between the 25th and the 29th of March.

A late episode of frost struck the vineyards on the 4th and 5th of May: 4 hectares of Merlot were partly frozen over.

Flowering occurred in difficult conditions: The weather deteriorated during the last week of May. The poor conditions lasted 3 weeks, with heavy rainfall and temperatures below the seasonal average. Although flowering was disrupted in the early-ripening Merlots, fruit set unfolded without difficulty in all our grape varieties thanks to a return to warm, dry weather.

A dry, hot start to summer: The end of June and July saw temperatures climb, with 2 spells of exceptionally hot weather. After a very wet month of May, this fairly long dry spell gradually brought a halt to vegetative growth, conducive to the onset of *véraison* (colour change).

Homogeneous *véraison*: Storms on the 26th and 27th of July were propitious to very even *véraison* (06/08 for the Merlots and 09/08 for the Cabernets). After a fairly dry August, rainstorms in early September, coupled with decent sunshine during the harvest, enabled the Merlots and Cabernets to develop ripe tannins in tune with optimal sugar levels, thanks to the perfect condition of the leaf canopy.

Once again this year, four of the five prerequisites to producing a great vintage were fulfilled: early bud break, a gradual end to vegetative growth in July, early and even *véraison*, a sunny and fairly dry end to the growing season, and a healthy leaf canopy without any resumption of vegetative growth. Only flowering was challenging for the early-ripening Merlots.