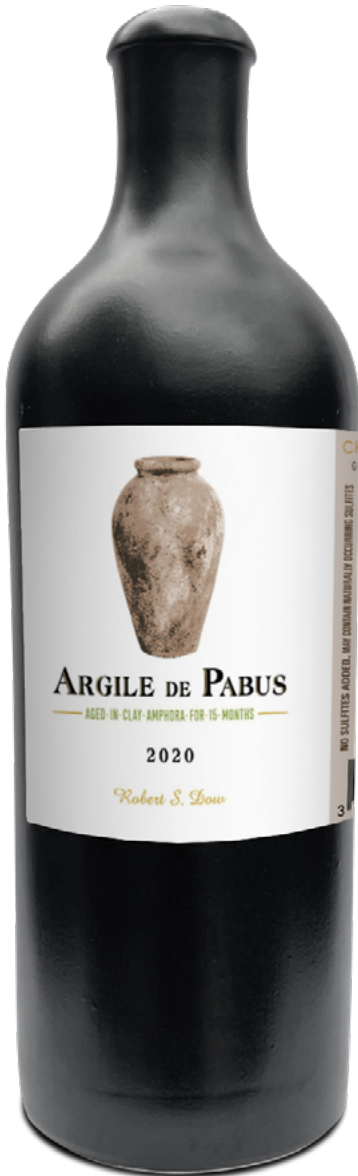




CHÂTEAU PABUS



ARGILE DE PABUS 2020

“Argile de Pabus” (argile is French for clay) is a tribute to the origin of wine making, and the 12th century pottery discovered on the wine estate. The aging in amphora adds no taste to the wine, though offers the perfect conditions for the wine to gently reveal the pure taste of the grapes and terroir of Château Pabus.

Tasting note by Andreas Larsson

Best Sommelier of the World 2007

- Purple color with great intensity.
- Beautiful complexity in the nose with aromas of black fruit, spices and violet.
- The wine is marked by sweetness and freshness. Beautiful texture, well balanced and complex with a good length.

ROUNDNESS/SOFTNESS



BODY



FRESHNESS



FRUIT



ABV



14,5%



VARIETAL: MERLOT (60%) AND MALBEC (40%)



AGE OF THE VINES: +10 YEARS



HARVEST DATE: SEPTEMBER 24 - OCTOBER 3, 2020



AGED IN AMPHORA

No sulfites added. Modern vinification techniques allow to carefully manage the natural wine making process, without adding any sulfites, producing a wine that can be preserved up to 5 years while remaining fresh and pure. Aged in clay and sandstone amphora (80%) and French oak casks (20%) during 15 months.



CELLARING: 4 TO 5 YEARS



APPELLATION: BORDEAUX SUPERIEUR



PACKAGING

Volume and bottles: 0,75L x 6



MORE INFO

<https://chateaupabus.com/wines/argile-de-pabus/>



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ABOUT CHÂTEAU PABUS

In the 19th century, château Pabus was a gift from the French Emperor Napoleon Bonaparte to one of his commanding officers. The discovery of a 12th century pottery oven on the property is a silent witness of the many centuries of agricultural activities and wine making at château Pabus.

Mr. Robert S. Dow, a former investment banker and Olympian of the US fencing team acquired Château Pabus in 2012. Ever since he is making no compromises to produce exceptional wines in the grand tradition of Bordeaux. Mr. Dow put together a top team including Michel Rolland, one of the world's best oenologist and Kris Couvent, former owner of the property.



Château Pabus received the prestigious "Talent" award for its Château Pabus 2017.

A VINEYARD OF 11 HECTARES

Soil: silt / sant / clay

The clay in the soil of Château Pabus creates a natural water basin. It assures access to water for the vines throughout the growing season. Additionally, the inclination and remodeling of the surface improved the natural drainage of the vineyard. This is an important advantage. It makes the vineyard resistant to increasing temperatures and summer heat shocks, which has become an important challenges for wine makers in Bordeaux.

Manual harvesting & sustainable wine making

All grapes are harvested by hand. Mechanical weeding in the vineyard avoids using pesticides. The use of energy efficient heat windmills is another example of how producing top wines and sustainable care of the vineyard go hand in hand at Château Pabus.

Density of the planting: 5500 vines per hectare

