

CHATEAU DAVIAUD

AOC Bordeaux Red



OWNER/COMMUNE Famille Sichel / Saint-André du Bois

BACKGROUND

At the end of the 1960s, the Sichel Family firmly established itself in the southern part of the Côtes de Bordeaux area, by setting up the Bel Air cellar in the village of Saint-Maixant. At that time, it became the first Bordeaux wine merchant to possess its own winemaking cellar. Unceasingly striving to improve procedures, infrastructures and wines made in its cellar, the Sichel Family stepped up its presence near Langon by purchasing, in 2002, Château Argadens (40 hectares), in Saint André du Bois. At the start of 2020, the Sichel Family took control of Château DAVIAUD, a property it knew well. In fact, part of the estate figured among the “providers” for the Bel Air cellar. Since the Château had been put up for sale, there was a considerable risk of losing a partner of good quality. By buying the entire vineyard and its infrastructures, the Sichel Family consolidated its production hub and added a new property to its range.

GRAPE VARIETIES

45% Merlot - 21% Cabernet Franc - 19% Cabernet Sauvignon - 15% Malbec An assortment of grape varieties that clearly illustrates this property’s “hillsides” origin of the terroir. Its blend makes it a “singular” Bordeaux AOP. In comparison, the average Bordeaux grape variety assortment is: 66% Merlot, 23% Cabernet Sauvignon, 9% Cabernet Franc and 2% others.

TERROIR

Vineyards are planted on slopes, facing south-south-west, on the right bank of the Garonne river, which receives a great amount of sunshine and this ideally mitigates proximity to the river (it also benefits from the bend in the Garonne). Slopes are comprised of limestone covered with shingly gravel soils at their peaks, clay-limestone mid-slope and fine gravel mixed with silica at the foot of these slopes, enabling Merlot grapes not to surpass their phenolic balance and allowing Cabernets to reach their full potential. Malbec produces quite low yields here, but this is compensated by its role in the final blend, bringing smoothness and spicy notes...

WINEMAKING/MATURING

Harvesting, at a stage of perfect ripeness is followed by sorting and only the best grapes are retained. Winemaking is done according to the traditional method: the grapes are put in vats after de-stemming, temperatures are controlled at 30°C, in order to encourage extraction and this temperature is then maintained until the wine is run off. Grape skins are pressed in a pneumatic press to optimise the extraction of supple, ripe tannins. Malo-lactic fermentation is carried out in vats, where the wine is kept for 6 months before proceeding with bottling.

 **VINTAGE 2019**

 **Alc: 14%**

TASTING NOTES

The wine’s colour is strong, but not excessively so and lets us perceive a refined style, already displaying the large proportion of Cabernet Franc in the blend. The nose is expressive on notes of fruit and lots of spice; it reveals ripeness and is very fresh. On the palate, this wine is charming, with surprising fullness, smoothness and also a lot of depth.

AGEING

Ready to drink from 2020 and, in our opinion, between now and 2025.

Blend

45% Merlot - 21% Cabernet Franc - 19% Cabernet Sauvignon - 15% Malbec

BOTTLING

Bottled for Maison Sichel