



Château de La Cour d'Argent

Appellation: Bordeaux Supérieur

Varietals: 95% Merlot, 5% Cabernet Franc and Cabernet-Sauvignon

Terroir: 19 Ha (47 acres) of which 10 Ha (25 acres) are on chalky clay (Génissac) and 9 Ha (22 acres) on sandy gravel soil (St Sulpice de Faleyrens et Ste Terre).

Vines: Average age 35 years, planting density 5500 plants/Ha. Vineyards grassed and drained.

Viticulture: Deleafing and green harvesting, soil improvement using organic materials exclusively. Table sorting of grapes.

Average Yield: 45 Hl/Ha

Vinification: Fermentation in thermostatically controlled 200Hl stainless steel vats, long (30 days) vat fermentation, *délestage* (the juice is removed and poured back over the cap) and *pigeage* (the cap is forced into the juice). Aging 14 months in barrels which were only used once before.

Tasting notes:

- [Robert Parker](#): "Could easily compete with a Cru Classé"
- [James Suckling](#): **91** (2023)
- [Jeb Dunnock](#): **91** (2023) - **90** (2022) - **90** (2018)
- [Yves Beck](#): **92** (2023) - **93** (2022) - **93** (2019) - **92** (2018)
- [Vinous Media](#): **90** (2022)
- [Guide Hachette](#): **2-star** (2019, 2015 & 2012)
20 mentions with stars since 1993, Editor's choice 3 times.
- [Revue du Vin de France](#) : **16 / 20** (mill. 2014)
- [Vino Magazine](#) : 3 Bacchus award (2005 vintage)
- [Competitions](#): "Coup de Coeur" Trophy in Wuhan, China, Gold medal at Los Angeles, Bordeaux and others...

