
Seigneurs d'Aiguilhe 2011

CSPC# 765371

750mlx12

14.5% alc./vol.

Grape Variety

80% Merlot, 20% Cabernet Sauvignon

Appellation

Cotes de Castillon

Website

<http://www.neipperg.com/index.php?act=1,12,1>

General Info

The d'Aiguilhe seignery would appear to have covered a vast territory in the Middle Ages, encompassing several large feudal estates. Located on the border between French and English-occupied zones during the Hundred Years' War, Château d'Aiguilhe's allegiance changed according to the tides of war.

This very ancient estate, undoubtedly one of the oldest in Bordeaux, was a key element in the defense network established by the kings of England to protect their holdings in the province of Guyenne. It was therefore long a bone of contention between the French and Anglo-Bordelais armies. After this tumultuous period of its history, Château d'Aiguilhe went back to more peaceable pursuits, namely developing exports of its wine, especially to Northern Europe. Starting in the 19th century, the wines of Château d'Aiguilhe were shipped from the port of Castillon to England, Holland, and ports belonging to the Hanseatic League.

The château was acquired by the d'Albret family and then came into the hands of the Leberthon family, who produced many members of the Bordeaux parliament. The Leberthon's sold Château d'Aiguilhe on the eve of the French Revolution to a certain Etienne Martineau. He expanded it into a huge estate with four hundred hectares of vines in a single block. His descendents remained owners of the château until 1920.

Stephan von Neipperg acquired Château d'Aiguilhe in December 1998. One of the most beautiful vineyards in the Côtes de Castillon, d'Aiguilhe now benefits from the same exacting standards as the von Neipperg family's estates in Saint-Emilion. A new approach in the vineyard has raised this wine to new heights, and it has received near universal praise since the change in ownership.

Seigneurs d'Aiguilhe is the second wine of Chateau d'Aiguilhe.

Vintage

The 2011 vintage was characterized by a particularly hot, dry spring, early and rapid flowering, an unusually long summer lasting from April to September, and a magical late autumn, with warm, dry conditions.

Vineyards

At Chateau d'Aiguilhe, the vine density ranges from 5,500 vines per hectare to 9,000 vine per hectare. The density continues to increase as the vineyards are replanted. The Cotes de Castillon vineyard of Chateau d'Aiguilhe is planted to 80% Merlot and 20% Cabernet Franc. On average the vines are 28 years of age. Sustainable viticulture and a biodynamic approach characterize vineyard management here by Stephan Neipperg. This means no herbicides, pesticides, or insecticides are used. Harvesting is manual into small plastic crates. The fruit is sorted before and after destemming. The fruit is whole berry fermented in a combination of oak and stainless-steel tanks, all equipped with temperature control. There is a second wine, Seigneurs d'Aiguilhe.

Harvest

Harvesting: by hand, into small crates to avoid bruising. Sorted before and after destemming. No crushing. The grapes are put into vats by gravity flow

Vinification/ Maturation

Fermentation in wooden vats for 25 days. Extraction by pneumatic pigeage (punching down the cap). Maturing in oak barrels (60%), on the lees for 18 months. No fining or filtration.

Tasting Notes

Red cherry in colour with fruity aromas of cherry, jam, berries and sage. The palate is lively, with strong acidity and with little tannins.

Serve with

Suggested pairings / wine Stuffed vegetables, ham, andouillette à mustard, stuffed tomatoes, Fontainebleau, red meat, white meat, game, cooked with beef (8 years), roasted rabbit, madeira sauce, lamb skewers, capon stuffed with morels, rabbit hunter, guinea fowl, guinea fowl roasted saddle of rabbit, aangler bordelaise

Cellaring

Drink now to 2020

