

CHÂTEAU AMPELIA

Castillon - Côte de Bordeaux

Part of Parker book « PARKER'S WINE BARGAINS, The World Best Wine values under 25\$
General Parker comment: "Wine from Ampelia display **terrific fruit, medium body, and excellent acidity, precision, purity and length**; Usually even better after 1-2 years of cellaring, it drink well for about a decade"



TECHNICAL INFORMATION

The Vineyard

Appellation : Côtes de Castillon
Location: Plateau de Saint Philippe d'Aiguilhe near Château d'Aiguilhe
Production: 1500 cases to 2500cs depending vintage
Surface: 4,7 hectares of Limestone & Clay on limestone soil
Grape Varieties: 80 % Merlot, 20 % Cabernet Franc (since 2015) with an average of 30 year old

Wine Making

Work at the soil: One row out of 2 with grass
Work at the vines: Depending vintage, green harvest, de leafing,...
Vinification: Selection is done in the field and in the cellar ; vinification is done in small vats (3 in concrete, 4 in stainless steel). Macération last 3 to 4 weeks depending lots and vats tasting. Malolactic is done in barrel.
Elevage: 100 % in barrels, 1/3 new, for 12 to 15 month
Wine maker: François DESPAGNE (also owner of Grand Corbin Despagne in St Emilion)

Château AMPELIA

Vintage	Scores and comments
2015	90-92 The 2015 Ampelia is a blend of 80% Merlot and 20% Cabernet Franc from the same team at Grand-Corbin Despagne. This has a lovely nose, very pure and generous, well defined with floral-tinged blackberry, raspberry and cold stony scents. The palate is well balanced with fine, grainy tannin, a little foursquare on the entry, but plenty of fruit backs this up. Plenty of freshness with a pencil lead finish, this should be a delicious Côte de Castillon once bottled. - WINE ADVOCATE
2014	89 This has a fresh, racy edge, with blackberry, cherry and plum fruit stretching out over a lively mineral edge, picking up flecks of anise and savory along the way. Offers a pure, unadorned finish. Drink now through 2022. 2,000 cases made. WINE SPECTATOR - James MOLWORTH