

CHÂTEAU ANEY

APPELLATION HAUT-MÉDOC

Cru Bourgeois

Château Aney took its name from the first owner, who created the wine estate around 1850. His daughter and his son-in-law extended the vineyard and built the elegant mansion in 1880. Completely abandoned for years, the château was bought by the Raimond family, who needed to reconstruct the vineyard. Ranked as Cru Bourgeois first in 1932, again in 2003, Château Aney still responds to the high quality standards of the Crus Bourgeois certification implemented by Veritas.

Tasting notes :

Bright and clear with deep ruby coloured. The nose is aromatic, complex with aromas of red and black fruits, spices melting with undergrowth and coffee hints. Mouth is harmonious, with ripe grapy and spicy aromas. Well-balanced wine, the finish is long, savoury with undergrowth notes lingering. An excellent vintage, a wine charming and well-balanced.

Owner :

Mr & Mme RAIMOND

Vineyard : 22 hectares

Soil : Gravels from the Pyrénées

Grape varieties :

65% Cabernet Sauvignon,
25% Merlot,
7% Cabernet Franc,
3% Petit Verdot

Average age of vines : 31 years old

Vinegrowing and winemaking :

The harvest is mechanical, the vinification is traditional with a yield of around 40 hl/ha.

Ageing : 18 months in oak barrels; renewed by third and also 6 months in vat without filtering.

