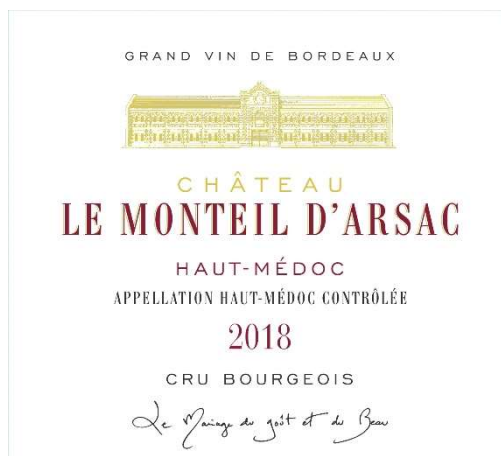




CHÂTEAU  
LE MONTEIL D'ARSAC  
CRU BOURGEOIS

2018



## ABOUT CHÂTEAU LE MONTEIL D'ARSAC 2018

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Ranking	CRU BOURGEOIS
Appellation	Haut-Médoc
AOP Haut-Médoc Area	46,299 hectares
Terroir	Brown, gravelly Soil (20% gravel)
Vine Density	6 500 vines / ha
Yield per hectares	39 hl/ha
Age of vines	26 years average
Field management	Sustainable. No pesticide residue policy since 2016. Manual care is always preferred to chemical spraying (no anti-botrytis, leaf-stripping when needed). Cover crop in the middle of the row. Vine stock yield monitoring (rather than parcel)
Winemaking	Gentle extraction in small stainless steel tank. Maceration period of around 21 days. Barrel to barrel press cutting.
Ageing	50% barrels (50% new barrels – 50% one wine oak barrels) / 50% stainless steel tank
Bottling	34 000 bottles, May 2020
Blend	48% Cabernet Sauvignon – 52% Merlot
TAV	13.5% vol
Date of bottling	May 2020

## TASTING NOTES

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Its dress is in the image of the 2018 vintage : a generous red, an intense and brilliant bordeaux color. The subtle nose lets express, after aeration, a ripe fruit, dominated by raspberry and blackcurrant. Its mouth is straight, carried by raspberry jam, on powerful but tamed tannins, all coated with a discreet oakiness on toasted notes. To drink until 2023.

