




CHÂTEAU  
LE MONTEIL D'ARSAC  
CRU BOURGEOIS

2019

GRAND VIN DE BORDEAUX - MÉDOC



CHÂTEAU  
LE MONTEIL D'ARSAC  
HAUT-MÉDOC  
APPELLATION HAUT-MÉDOC CONTRÔLÉE  
2019  
CRU BOURGEOIS

*Le Mariage du goût et du Beau*

## TECHNICAL INFORMATION

---

Ranking	CRU BOURGEOIS
Appellation	Haut-Médoc
AOP Haut-Médoc Area	46,299 hectares
Terroir/Soil	Clay-loam on marl and limestone
Vine Density	6 500 vines / ha
Yield per hectares	18 hl/ha
Age of vines	27 years average
Field management	Sustainable. No pesticide residue policy since 2016. The prophylactic measures are systematically preferred to chemical solutions (no antibotrytis, adapted leaf removal). Cover crop in the middle of the row, work under 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	13 000 bottles
Blend	48% Cabernet Sauvignon – 52% Merlot
TAV	13% vol
Date of bottling	Spring 2021

## TASTING (november 2020)

---

Still in ageing, we are surprised by the greedness of its fruit: a basket of red and fresh fruit in the middle of an explosion of roasted and brioche aromas, immerses us into the workshop of a great pastry chef. Its dress is a garnet red with purple reflections. Finally the mouth, fresh on the attack, in length and roundness until the final, is frank, like its nose. A wine of pleasure, to drink until 2025.

