



# CHATEAU D'ARSAC

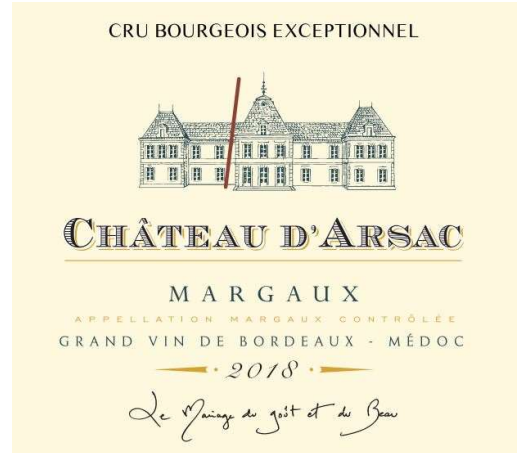
CRU BOURGEOIS EXCEPTIONNEL

2018

## WEATHER DURING THE GROWING SEASON

### The calm after the storm...

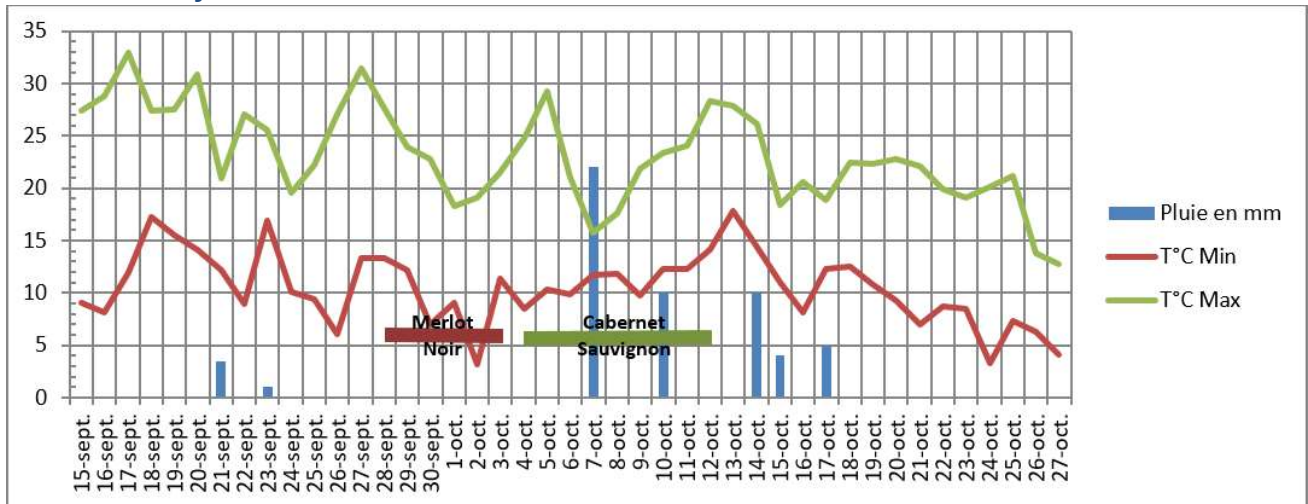
Thanks to a mild winter accompanied by prolonged rainfall, we were able to repair the damage following the dramatic frost in 2017. Flowering was even, and the grapes appeared very quickly. Véraison began in July in the most early-maturing plots. The grapes ripened gradually during the month of August before the harvest in late September. Water reserves stored during winter enabled the grapes to ripen without excessive water stress, despite the August heat wave. Harvesting took place in warm, sunny conditions, making it possible to pick the grapes at optimum ripeness.



### An overview of the 2018 vintage...

- ✓ Prolonged rainfall
- ✓ Quick and even flowering
- ✓ Harvesting in warm, sunny conditions
- ✓ Optimum ripeness

### The weather of the harvest 2018...



## VINTAGE DATES

Merlots From 28 September 2018 to 3 October 2018  
 Cabernets Sauvignon From 4 October 2018 to 12 October 2018

## BLENDING

Cabernet Sauvignon 72%  
 Merlot 28%





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### TECHNICAL INFORMATION

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Classification	CRU BOURGEOIS
Appellation	Margaux
Total area under vine	103,34 hectares
Area entitled to the Margaux appellation	53,043 hectares
Soil	Gravelly brown soil
Subsoil	Sandy-clayey, marls or limestone depending on zones
Vine density	6,500 vines per hectare
Pruning	Guyot double
Root stock	101.14 MG – 3309 C – R110 – 420A
Winemaking	Temperature-controlled stainless steel vats
Duration of maceration	3-4 weeks
Fermentation temperature	26-30°C
Ageing	50% in oak barrels / 50% in vats 1/2 new barrel, 1/2 used for one previous vintage
Duration of ageing	12 months in barrel (in progress)
Bottling date	May 2020

### TASTING NOTES (February 2019)

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#### **APPEARANCE**

Purple red dress with purple hues.

#### **NOSE**

Ripe nose, very fruity and roasted.

#### **PALATE**

Well-structured palate with notes of blackberries and powerful tannins. A tasty finish with a good length.

