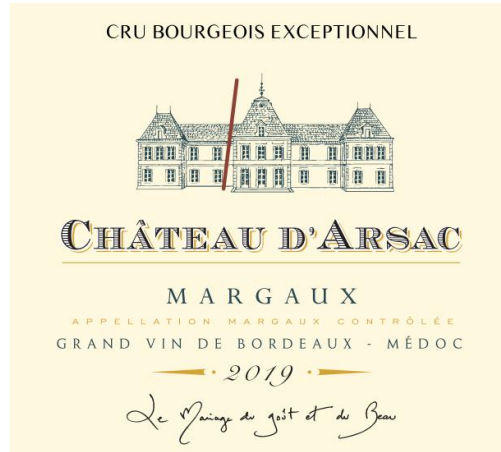




CHATEAU D'ARSAC

CRU BOURGEOIS EXCEPTIONNEL

2019



ABOUT CHATEAU D'ARSAC 2019

Ranking	CRU BOURGEOIS EXCEPTIONNEL
Appellation	Margaux
AOP Margaux Aera	53,043 hectares
Terroir	Gravelly brown soil; Sandy-clayey, marls or limestone depending on zones
Vine Density	6 600 vines / ha
Yield	40 hl/ha
Vines age	27 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.
Way of ageing	100 % barrels (40% New French Oak Barrels, 60 % one wine oak barrels)
Bottling	150 000 bottles, spring 2021
TAV	13.5% Vol
Blend	72% Cabernet Sauvignon, 28% Merlot

TASTING (May, 2020)

APPEARANCE

Purple red dress with purple hues.

NOSE

Very fruity with roasted and toasted woddy notes.

PALATE

Good structure with blackberries notes and elegant tannins.

The finish is rich on the palate and lenght.

