



CHATEAU D'ARSAC

CRU BOURGEOIS EXCEPTIONNEL

2021

WEATHER CONDITIONS OF THE VINTAGE

2021: a fresh and wet vintage.

The 2021 vintage begins with early budburst again (Merlot from the 09th of March, followed by Cabernets on 16/03), making 2021 another year affected by frost. In Arsac, 6 nights with negative temperatures were recorded between the 5th of April and the 3th of May.

As a result of these climatic events, we observed variable damages depending on the plots, with very low losses on the most qualitative areas having been protected from frost, allowing to keep a good harvest potential but imputing our volumes from the beginning of the season.

In spite of this, the removal of excess buds start on May 4, with adapted instructions to the plots, depending on the damage observed.

The months of May (67 mm of precipitation over 18 days) and June (120 mm over 11 days) are very rainy and considerably increase the pressure of Mildiou which will require special attention of the vineyard from that moment on. However, the flowering period (from the 28th of May to the 4rd of June), benefited from a lull climate with favorable conditions : wind, sun and warmth are at the rendez-vous.

A light leaf stripping on the both of the rows of vines is realized (from the 1st to the 15th of July). The goal was the clearing the grapes to prophylactic reasons.

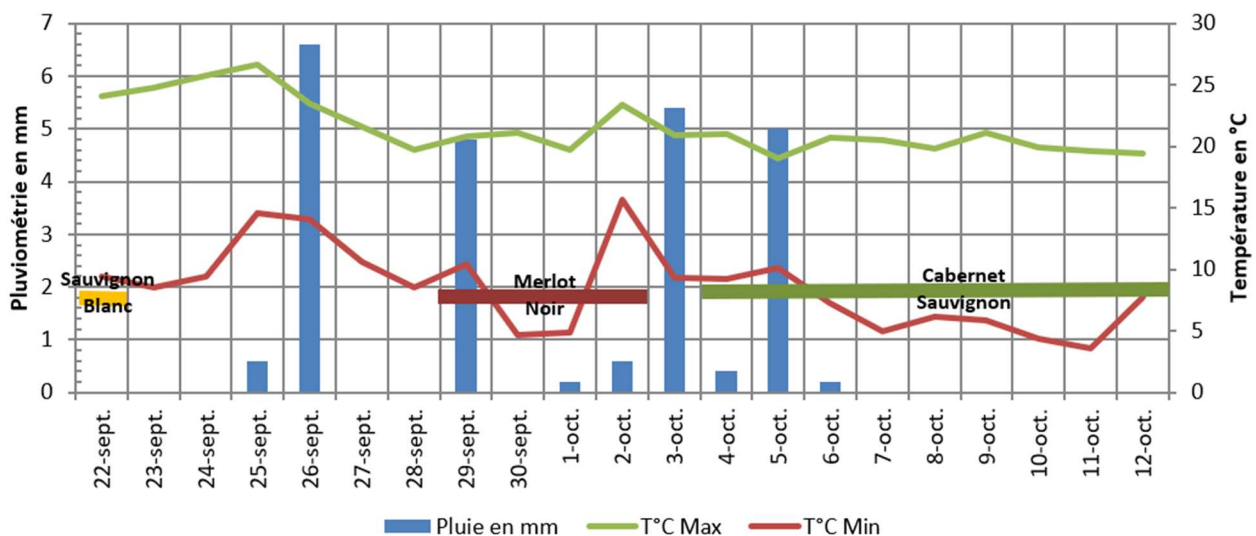
The good weather conditions during August and September allowed the phenolic ripeness to develop slowly.

However, a cool summer delays and extend the veraison (from the 27th of July to the 27th of August). The sugar concentrations in the berries are quite low in compared to the last vintages.

The merlot grapes variety are juicy and have a very fruity profile.

The cabernet sauvignon grapes variety are harvested under the sun with a good maturity.

Weather during the 2021 harvest...





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VINTAGE DATES

Merlot From September 29th 2021 to October 02th 2021
Cabernet Sauvignon From October 04th 2021 to October 12th 2021

BLENDING

Cabernet Sauvignon 72 %
Merlot 28 %

FICHE TECHNIQUE

Classification	CRU BOURGEOIS EXCEPTIONNEL
Appellation	Margaux
Area entitled to the Margaux appellation	53,043 hectares
Terroir	Deep gravel on brown soil and marly-limestone outcrop
Vine density	6 600 pieds / ha
Yield	35 hl/ha
Age of the vines	Average 29 years
Cultural Practices	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)
Vinification	Gentle extraction in thermoregulated stainless steel tanks. Maceration period for about 21 days. Barrel to barrel press cutting.
Ageing	100 % barrels (60% new barrels, 40 % used for one precious vintage)
Production	100 000 bottles
Blending	72% Cabernet Sauvignon, 28% Merlot
TAV	13.5 %
Bottling date	Spring 2023

TASTING NOTES (March 2022)

HUE

Dark and profound colour, with intense black highlights.

NOSE

Fresh, with blackcurrant and white pepper notes, supported by woody aromas such as mocha.

PALATE

Elegant and straight. Attack on the freshness. Lots of roundness and especially a finish that creates surprise by its length
Aromatic return on the fruit and woody brioche notes.

