



CHATEAU D'ARSAC

CRU BOURGEOIS EXCEPTIONNEL

2020

Weather conditions of the 2020 vintage

2020 : a vintage made with great mastery

As each year goes by, a new vintage comes with all its singularity, and 2020 is not an exception.

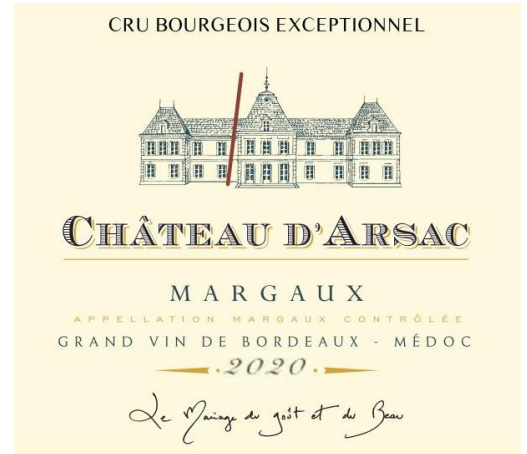
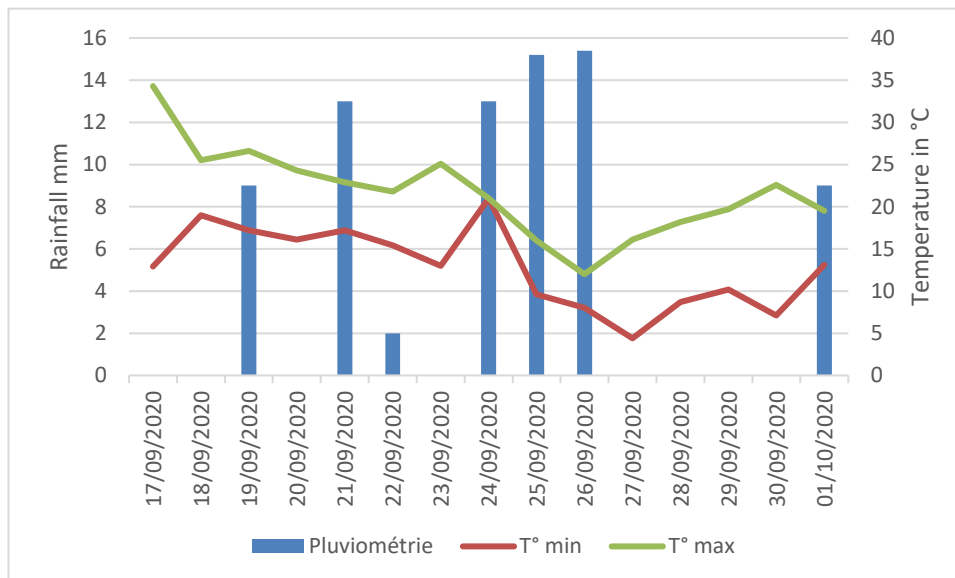
A particularly mild beginning of spring allowed for an early bud break (burst) for both Merlots (March 11th) and Cabernets (March 16th). The growing season has followed (debudding starting on April 22d). Regular and powerful storms in May made the sanitary situation more delicate and led to more frequent treatment cycles, and caused some damages on certain Merlots parcels where organic methods are used. However, warm and sunny days in late May allowed a quick and generous flowering (May 18th to 27th).

Summer was marked by heat and drought: the lack of rain from June 19th to August 10th and temperatures regularly above 30°C (86 °F) improved the sanitary situation but considerably slowed down the growing cycle.

More surprisingly, the heat in September threatened the phenolic maturity of our grapes, while causing a 20% decrease in volumes, until a much needed rainfall greatly benefited the Cabernet sauvignon.

The harvest, despite being a little early (10 days), was shortened in order to avoid the October rains. In the end, and in a very paradoxical way, we had to be very patient and then act quickly to harvest the grapes at optimal ripeness and with perfect concentration.

Weather during the 2020 harvest...



VINTAGE DATES

Merlot From September 17th 2020 to September 25th 2020
 Cabernet Sauvignon From September 25th 2020 to October 1st 2020





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ASSEMBLAGES

Cabernet Sauvignon	72 %
Merlot	28 %

TECHNICAL INFORMATION

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 vines per hectare
Yield	40 hl/ hectare
Age of the vines	Average 28 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 (40% new barrel, 40% used for one previous vintage, 20% used for two previous vintage)
Production	150 000 bottles
Blending	72% Cabernet Sauvignon, 28% Merlot
Bottling date	Spring 2022

TASTING NOTES (February 2021)

APPEARANCE

Dark and deep, garnet red color.

NOSE

Intense violet. Raspberry and cassis typical of Cabernet. White pepper. Woody and brioche notes.

PALATE

Fresh and straight. Powerful but smooth tannins, round and already integrated. Long and well-structured finish. Balance and mastered strength.

