



CHATEAU D'ARSAC

CRU BOURGEOIS EXCEPTIONNEL

2022

WEATHER CONDITIONS OF THE VINTAGE

2022 : An hot weather vintage

The 2022 vintage starts with the budburst, for the first Merlot on the 21st of March and on the 30th of March for the Cabernet. This vintage is once again marked by a wave of spring frosts will impact the Bordeaux vineyards between the 1st April to the 5th April.

However, in Arzac, thanks to the implementation of late pruning of the vine and thanks to the antifreeze towers, the vineyard avoid lot of damages. So that start the vintage with an intact harvest potential.

The month of April allows the vines to grow regularly and evenly, allowing to start the removal of unwanted shoots on the 2nd of May. The month of May, especially hot, with a few days with temperatures over 30°C, dry (34.6 mm of rain) and sunny, allowing a good and quick development of the vignes with optimal conditions.

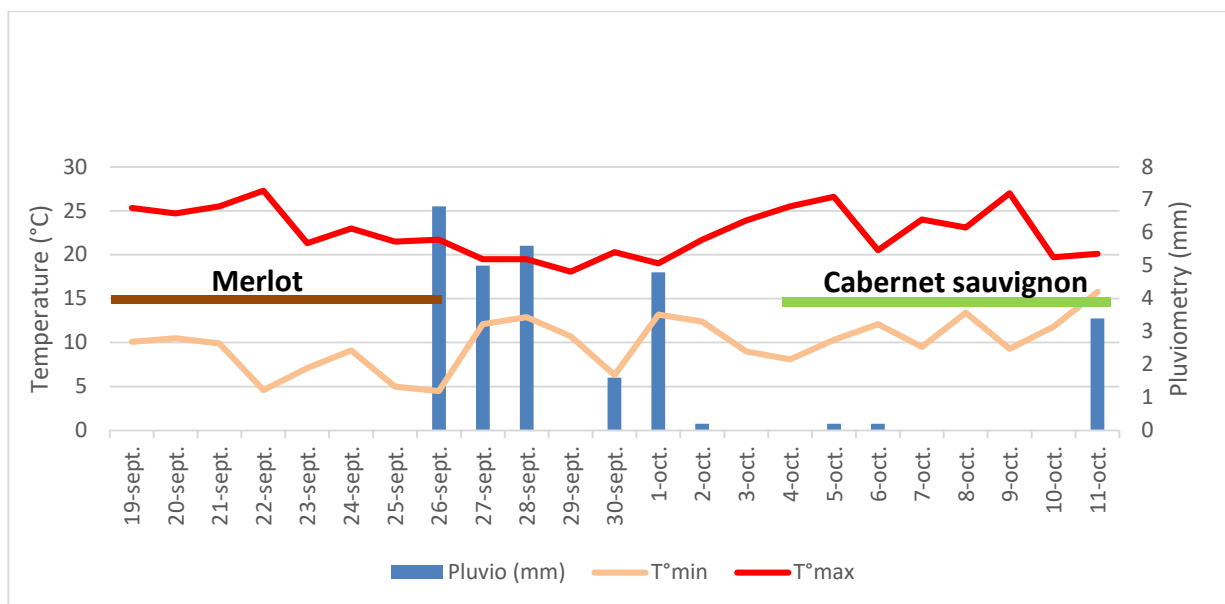
This is how the flowering starts of the 18th of may, 10 days earlier than 2021. The flowering period is from the 18th of May to the 8th of June, in favourable conditions with little rainfall, allowing to foresee a beautiful harvest.

During the month of June, we see the first of many waves of hot weather of the summer. The vineyard practices have therefore been adapted with a light leaf removal and a lower trimming. In the middle of this hot and dry summer, the rain of the end of June and especially the ones of the middle of August, allow the vines to get through this period in good conditions and the veraison to start on the 18th of July and finish on the 10th of August.

During all of the maturation cycle, the slight hydric stress allow to obtain good concentrations in the grapes, high phenolic potential and very satisfactory alcoholic degrees while keeping a beautiful acidity.

The Merlots harvest start on the 19th of September and they lasted 6 days. After one week break to reach full maturity, the Cabernets sauvignon was harvesting from the 4th of October to the 11th of October.

The meteorology of 2022 harvesting...





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HARVESTING DATES

Merlot From the 19th to the 26th of September 2022
Cabernet Sauvignon From the 04th to the 11th of October 2022

BLENDING

Cabernet Sauvignon 72 %
Merlot 28 %

TECHNICAL SHEET

Classification CRU BOURGEOIS EXCEPTIONNEL
Appellation Margaux
Margaux appellation area 53,043 hectares
Terroir Deep gravels on brown soil and on marly-limestone outcrops
Vine density 6 666 feet / ha
Yield 50 hl/ha
Age of the vines Average 30 years
Cultural Practices Reasoned phytosanitary protection. Zero residue politics in wines since 2016. Prophylactic measures are systematically preferred to chemical solutions (no anti-botrytis, no insecticides, light leaf removal). Controlled fertilisation and load adapted to each plot. Mechanical work under the vineyard row and grassing control in the inter-row.
Vinification Fermentation in stainless steel temperature-controlled vat. Smooth extraction. Selection of presses wines during the pressing.
Vatting time Between 3 to 4 weeks.
Ageing 100 % in French oak barrels (55% of new barrels, 45 % of 1 year barrels)
Alcohol level 13.9 %
pH 3,68
Production approximately 130 000 bottles
Bottling date 6th to 12th March 2024

TASTING (February 2023)

APPEARANCE

The hue is intense with dark and deep garnet red colour. The wine is clear.

NOSE

A typical Cabernet sauvignon nose with well matured notes of black fruits. To agitation, the wine reveals more empyreumatic flavours.

MOUTH

The attack is very massive with an important density in the mouth supported by a sapidity which lengthens the wine. The finish reveals smooth tannins and a silky mouthfeel.

