



VINEYARD DATAS :

➤ Area of production :

- ✓ *Region of origin* Bordeaux
- ✓ *AOC* Haut-Médoc
- ✓ *Classification* Cru Bourgeois

➤ Terroir of Château d'Arsac:

- ✓ *Date of creation of the vineyard* 1973
- ✓ *Surface in production* 64 ha
- ✓ *Soil* Sandy gravely
- ✓ *Subsoil* Gravely
- ✓ *Grape varieties* 64 % Cabernet Sauvignon
36 % Merlot noir
- ✓ *Age of the vineyard* 14 years old
- ✓ *Spacing* 6 500 vine-plants / ha
- ✓ *Yield* 55 hl/ha



PRODUCT DATAS:

➤ Vine cultivation :

- ✓ *Pruning* Guyot double from Médoc
- ✓ *Thin out of the leave* Mechanical
- ✓ *Green harvest* All parcels wich make more than 55 hl/ha

➤ Vinifications :

- ✓ *Time of the maceration* 3 to 4 days with pumping-over
- ✓ *Temperature* 29 to 30 °C in maximum

➤ Maturation and wine-treatments :

- ✓ *Maturation* during 12 months in tanks
- ✓ *Raking* Every 3months
- ✓ *Fined* Liquid eggs albumen
- ✓ *Filtration* Yes
5 µm cartridge just before bottling
- ✓ *Bottling Date* May, 2006

➤ Wine analysis :

- ✓ *Alcohol by volume* 12,60 % vol
- ✓ *Residual sugar* < 2 g/l
- ✓ *Titration acidity* 3,1 g/l of H₂SO₄
- ✓ *Volatile acidity* 0,37 g/l of H₂SO₄
- ✓ *pH* 3,90
- ✓ *Free SO₂* 29 mg/l
- ✓ *Total SO₂* 65 mg/l



TECHNICAL DATAS :

✓ Bottles	Bordeaux evolution 77 (460 g) 75 cl
✓ Cork	44 x 24 mm 1 + 1 Quality A Vintage is printed on the top of the cork
✓ Labels	1 x h = 70 x 110 mm
✓ Caps	Aluminium Complex with adelphe point Taxation : CRD ou CN
✓ Cases	12 upright bottles with guides Average weight : 16 kg 100 6 upright bottles with guides Average weight : 7 kg 400
✓ Pallets	Europ

TASTING

✓ Food recommendations	Red meat, sauce dishes, cheeses
✓ Cellaring potential	5 to 10 years in lying position Storage temperature < 15 °C

➤ Tasting notes :

- **COLOR**

Pretty robe with *purplish* tint.

- **NOSE**

First nose is dominated by currants and red fruits marks. After swirling, wine evolves to nuts and liquorice aromas.

- **MOUTH**

The attack is frank and lively, typical of the *Cabernet-Sauvignon*

The mouth is powerful, tannins suave and melted.

The wine is fat and the finish is long and remembers us of toasted marks.

➤ History :

Château d' Arsac is one of the oldest in Médoc. During the "One hundred year war", Arsac's Lords made an alliance with King of England. During the French Revolution, the Château will be destroyed and rebuilt with its actual winery in 1830.

At the end of 19th century, Château d'Arsac's vineyard is the biggest in Médoc, but the phylloxera's crisis and the price-cutting of the wine encouraged the totally pulling-up of the vineyard by the owners, so it's why Château d' Arsac not integrated in the creation of Margaux AOC, in 1954.

Since November 1995, with the owner's tenacity, Château d'Arsac has recovered a part of its vineyard in Margaux AOC.

MEN OF THE CHÂTEAU D'ARSAC

✓ Owner	Philippe RAOUX
✓ Technical Manager	Patxi MIGUEL
✓ Quality Manager	Benoît LOISEAU
✓ Cellar Master	Emmanuel CALVEZ
✓ Vineyard Manager	Frank DEBRAIS
✓ Winemaker	Denis DUBOURDIEU
✓ Total number of persons	35 persons employed

MARKETING

✓ Trade of Bordeaux	
✓ Futures	
✓ Tasting : 2,00 €	
✓ Visit on go	
✓ Language spoken : English / Spanish / Italian / German	
✓ Contact	M. Philippe RAOUX S.A.S. MARJOLAINE 80 avenue Emile de Counord 33 300 BORDEAUX
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