



VINEYARD DATAS :

➤ Area of production :

- ✓ *Region of origin*..... Bordeaux
- ✓ *AOC* Haut-Médoc

➤ Terroir of Château d'Arsac:

- ✓ *Date of creation of the vineyard* ... 1973
- ✓ *Surface in production* 64 ha
- ✓ *Soil*..... Sandy gravely
- ✓ *Subsoil* Gravely
- ✓ *Grape varieties*..... 50 % Cabernet Sauvignon
50 % 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 3 months
- ✓ **Fined**..... Liquid eggs albumen
- ✓ **Filtration**..... Yes
5 µm cartridge just before bottling
- ✓ **Cold treatment** Yes
- ✓ **Bottling date** April, 2006

➤ **Wine Analysys :**

- ✓ **Alcohol by volume** 13,60 %
- ✓ **Residual Sugar** < 2 g/l
- ✓ **Titration acidity**..... 3,2 g/l d'H₂SO₄
- ✓ **Volatile Acidity** 0,43 g/l d'H₂SO₄
- ✓ **pH**..... 3,75
- ✓ **Free SO₂** 16 mg/l
- ✓ **Total SO₂**..... 50 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
- ✓ **Label** l x h = 110 x 100 mm
- ✓ **Caps** Aluminium Complex with adelphe point
- ✓ **Cases** 6 or 12 upright bottles



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 *ruby* reflections.

• **NOSE**

The first nose is dominated by currant and red fruits marks. After swirling, it evolves to nuts and liquorice aromas.

• **MOUTH**

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

The mouth is racy, tannins are *suave* and *molten*.

Wine is *full* in mouth, and the final reminds of *toasted* marks.

➤ **History :**

Château d'Arzac 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'Arzac'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'Arzac not integrated in the creation of Margaux AOC, in 1954.

Since November 1995, with the owner's tenacity, Château d'Arzac 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
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