



## VINEYARD DATAS:

### ➤ Area of production:

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

### ➤ Terroir of Château d'Arzac:

- ✓ *Date of creation of the vineyard*..... 1973
- ✓ *Surface in production*..... 69 ha
- ✓ *Soil*..... Sandy gravelly
- ✓ *Subsoil*..... Gravelly
- ✓ *Grape varieties*..... 52 % Cabernet Sauvignon  
48 % Merlot noir
- ✓ *Age of the vineyard*..... 15 years old
- ✓ *Spacing*..... 6 500 vine-plants / ha
- ✓ *Yield*..... 47 hl/ha



## PRODUCT DATAS:

### ➤ Vine cultivation:

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

### ➤ Vinifications:

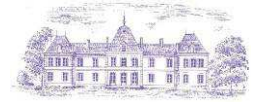
- ✓ *Time of the maceration*..... 3 to 4 days with pumping-over
- ✓ *Temperature*..... 29 to 30 °C in maximum

### ➤ Maturation and wine-treatments:

- ✓ *Maturation*..... 100 % in tanks during 12 months
- ✓ *Raking*..... Every 3 months
- ✓ *Fined*..... Liquid eggs albumen
- ✓ *Filtration*..... Yes  
5 µm cartridge just before bottling
- ✓ *Bottling Date*..... April, 2008

### ➤ Wine analysis:

- ✓ *Alcohol by volume*..... 13,05 % by vol
- ✓ *Residual Sugar*..... <2 g/l
- ✓ *Titration acidity*..... 3,1 g/l of H<sub>2</sub>SO<sub>4</sub>
- ✓ *Volatile acidity*..... 0,35 g/l of H<sub>2</sub>SO<sub>4</sub>
- ✓ *pH*..... 3,82
- ✓ *Active SO<sub>2</sub>*..... 0,42 mg/l
- ✓ *Free SO<sub>2</sub>*..... 26 mg/l
- ✓ *Total SO<sub>2</sub>*..... 55 mg/l
- ✓ *Anthocyan*..... 3,70
- ✓ *Tanins*..... 67



## TECHNICAL DATAS:

✓ <b>Bottles</b> .....	Bordeaux evolution 77 (+60 g) 75 cl
✓ <b>Cork</b> .....	44 x 24 mm 1 + 1 Quality A Vintage is printed on the top of the cork Corker: Bourrassé
✓ <b>Label</b> .....	l x h = 70 x 100 mm
✓ <b>Caps</b> .....	Aluminium Complex with adelphe point
✓ <b>Cases</b> .....	6 or 12 upright bottles
✓ <b>Pallets</b> .....	Europe / Europe NIMP15 / VMF

## TASTING

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

### ➤ Tasting notes :

- **COLOR**

Shiny robe, with a deep purplish red color.

- **NOSE**

First nose, full of finesse, expresses red fruit and kirsch aromas. After swirling, a nice complexity arises to sustain the fruity flavors.

- **MOUTH**

Frank attack on palate, with fine tannins that bring an elegant hint of liquorice. The final reminds us of strawberry and cassis flavors.

### ➤ 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

✓ <b>Owner</b> .....	Philippe RAOUX
✓ <b>Technical Manager</b> .....	Patxi MIGUEL
✓ <b>Quality Manager</b> .....	Benoît LOISEAU
✓ <b>Cellar Master</b> .....	Emmanuel CALVEZ
✓ <b>Vineyard Manager</b> .....	Frank DEBRAIS
✓ <b>Winemaker</b> .....	Denis DUBOURDIEU
✓ <b>Total number of persons</b> .....	36 persons employed

## MARKETING

✓ <b>Trade of Bordeaux</b>	
✓ <b>Futures</b>	
✓ <b>Visit on go</b>	
✓ <b>Language spoken</b> : English / Spanish / Italian / German	
✓ <b>Contact</b> .....	Mr. Jérémy RENARD La Winery Philippe RAOUX Rond Point des Vendangeurs 33 460 ARSAC
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