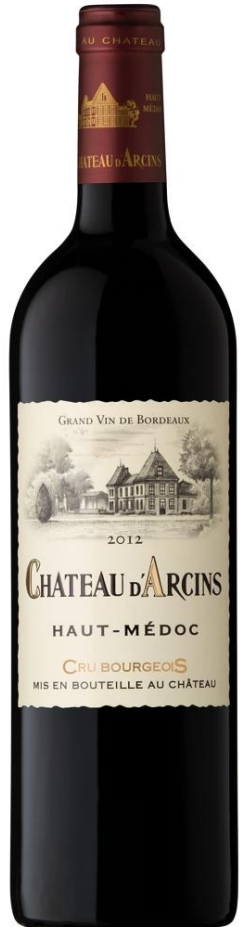






CHÂTEAU D'ARCINS

HAUT-MÉDOC




VINTAGE 2012



TO SERVE

-  17 °C
-  5 -12 years
-  13% vol
-  2 hours

TASTING NOTES

-  A very deep, purple colour – the sign of a good, dense nose.
-  The nose develops appealing notes of very ripe fruit and precious wood.
-  A rich, vinous palate with sophisticated tannins and a tight structure, lifted by notes of eucalyptus, adding freshness and complexity. Another excellent wine!

FOOD/WINE PAIRINGS

Home-made terrines, slow-cooked lamb, duck, good cuts of beef, game, traditional cuisine, mature cheeses.

CLIMATE

- Late vintage.
- Spring was cold and rainy, and vigilance was needed to detect potential fungal diseases.
- July was chilly, but August was hot with occasional heatwaves.
- September was hot and dry, helping to reduce disparities in ripeness.

VINEYARD MANAGEMENT

- Mechanical harvests with on-board sorting.
- The Médoc's first circular winery. All tanks are temperature controlled.
- Cold maceration for 2 – 4 days before fermentation.
- Alcoholic fermentation at 25°C.
- Each wine is tasted 3 times a week to optimise the pumping over process and obtain the desired quality of tannins.
- 30 days' maceration in tanks at 26°C.
- Bâtonnage until malolactic fermentation is over to add volume.
- Ageing in medium-toast French oak barrels for 12 months to add body and volume. 20% of barrels are new.

HARVEST DATES

Merlots: From October 7th
Cabernet Sauvignons: From October 15th

VINIFICATION

- Vineyard area: 110 hectares. Terroir: Sandy gravel
- Density: 9,600 vines/ha,
- Average age of vines: 20-25 years
- Growing practice: the vines are grown in the traditional way, with partial grassing over and de-budding.
- Vine management: From May onwards, the vineyard is visited daily to undertake vine management work including green harvests and de-leafing.

BLEND

Merlot: 55%
Cabernet-Sauvignon: 45%

OUR EXPERT SAY

« The 2012 vintage gave us a very pleasant surprise. The weather caused complications at the start, but we very carefully monitored the development of phenolic ripeness, and once the grapes were ripe they showed good potential, both in colour and structure. Extraction was kept at a gentle level to produce a round, elegant vintage. »