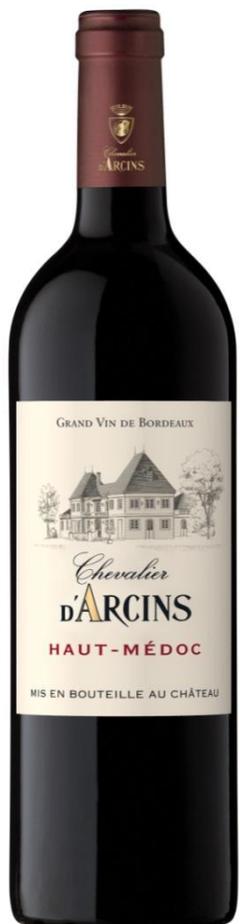


CHEVALIER D'ARCINS

HAUT-MÉDOC

VINTAGE 2014



TO SERVE

-  17 °C
-  4 - 7 years
-  13 % vol
-  1 hour

TASTING NOTES

-  An intensely-colour.
-  Nose printed by the character wholly typical of this terroir.
-  Merlot and Cabernet Sauvignon combine to give a well-balanced palate, with an elegance evoking that of the property's first wine, and a finish which is both rich and refined.

FOOD & WINE PAIRINGS

Excellent match for traditional local specialities; hot sausage baked in brioche; full-flavoured meat dishes and washed-rind or hard cheese

CLIMATE

The year was divided into two very distinct 'seasons': the growing season which got off to a dank, cold start, and the hot, sunny weather that followed at the end of summer and beginning of autumn. These sharply contrasting conditions have shaped the character of 2014's wines.

- Cool temperatures inhibited shoot growth; growth was particularly slow in April and May as both months were cold and damp.
- As the weather warmed up the vines began to grow more rapidly, notably from June 10th onwards. June remained warm and sunny.
- Temperatures fell again in July, and growth slowed once more.
- There was little rainfall as grapes ripened.
- September and October weather was exceptionally dry and sunny, and unlike the right bank, the left bank was spared September's 50mm rainstorm.

VINEYARD MANAGEMENT

- Early bud break.
- Merlots and Cabernets flowered well at the beginning of June.
- Leaves were thinned on one side at the end of July/beginning of August.
- Veraison was late but progressed evenly.
- Little pressure from fungal disease at the end of the cycle.
- September successfully triggered the ripening process.

HARVEST DATES

Merlot: 1st – 6th October
Cabernet: 6th – 10th October

VINIFICATION

- Harvesting progressed with no complications.
- Traditional vinification, tailored to suit the vintage.
- Temperatures of around 28°C.
- An extended period of post-fermentation maceration (28 days).
- This is a classic vintage, typically 'Médoc' in character, with Merlot providing fruity flavours and Cabernets driving structure.
- Aged in French oak barrels for 14-16 months.

BLEND

Merlot: 60%
Cabernet-Sauvignon: 40%

OUR EXPERT SAY

« When the grape harvest is of such high quality, winemaking is a delight. It was a pleasure to blend the mellow, fruit-packed Merlots with the Cabernet Sauvignons which had been helped along no end by the Indian summer. They give the Château d'Arcins wines good depth of colour, along with complexity on the nose and density on the palate.»