



# Chevalier d'ARCINS

## HAUT-MÉDOC

### VINTAGE FOCUS 2022

#### The Estate

- Château d'Arcins, founded in the 14th century by the Knights Templar, is one of the oldest estates in the Haut-Médoc.
- Acquired by the Castel family in 1971, it was entirely renovated while respecting its historical heritage.
- In 1981, a bold and innovative circular vat room was built, marking a new era for Bordeaux wine buildings

#### Vineyard management

- Diversity of terroirs with early gravels, in particular on Cabernets, and late Merlots on limestone clays.
- Double guyot pruning.
- Tillage under the row and between the rows except on limestone clay (only under the row)
- Green work: disbudding, destemming and leaf stripping by hand to avoid grape injuries and have better precision.
- A few green harvests on the Petit Verdots in order to balance the load on the vines.
- The collection schedule is the key point for a successful vintage in Arcins.

#### Vinification and Blending

- The vinifications were adapted on certain vats where the potential alcohol level was higher, mainly Merlot vats.
- The Cabernet Sauvignon have been vinified classically, with significant extractions carried out at the start of fermentation and post-fermentation maceration at 27-28 °C.
- Reduced maceration temperatures (26 °C) so as not to extract bitterness.
- Aging of 50% of the volume in barrels of 1 and 2 wines for 12 months and 50% of the volume in vats with staves for 6 to 8 months, seeking to highlight the fruit and bring roundness.

#### HARVEST DATES

Merlot: September 15th  
Cabernet-Sauvignon: October 3rd  
Petit Verdot: September 26th

#### BLEND

Merlot : 57%  
Cabernet-Sauvignon : 40%  
Petit Verdot : 3%

#### TERROIRS

Sandy gravel and claylimestone

#### TECHNICAL TEAM



Bruno Teyssier  
Cellar Master



Antoine Medeville  
Winemaking Consultant

#### ACCREDITATIONS



#### INTO THE VINEYARD



#### CELLARING & SERVING



14-17° C



5 to 10 years



2 hours

#### TASTING NOTES



Deep red color with tiled nuances.



A typical nose of the Haut-Médoc, with very elegant woody aromas.



Round, with a classic Haut-Médoc profile. The aging notes are well integrated and extend with hints of eucalyptus and a beautiful length. Classicism and roundness define this excellent Haut-Médoc.

#### FOOD/WINE PAIRINGS

Starters made from local produce, warm sausage in brioche, tasty meats and semi-soft or hard cheeses.

[www.chateaudarcins.com](http://www.chateaudarcins.com)  
[www.chateaux-castel.com](http://www.chateaux-castel.com)



@ChateauxCastel



Castel Châteaux et Grands Crus  
21-24 rue Georges Guynemer  
33 290 Blanquefort - France  
Tel: +33 (0)5 56 95 54 00