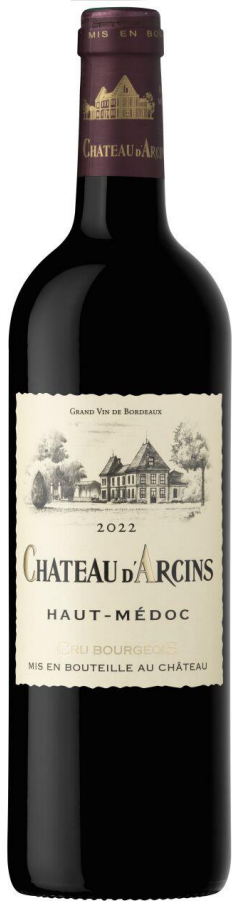


CHATEAU D'ARCINS

HAUT-MÉDOC



CELLARING & SERVING



14-17°C



3 to 8 years



2 hours

TASTING NOTES



Deep purple.



A blend of classicism and modernity, featuring elegant notes of black fruits complemented by noble oak from French barrels.



Rich and powerful, typical of great Médoc Cabernets, yet well-balanced. Decant in its youth to reveal its full potential. Excellent aging potential.

FOOD & WINE PAIRINGS

Homemade terrines, seven-hour leg of lamb, duck with bacon, game, zucchini spaghetti with parmesan sauce, or hard cheeses (cheddar).

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 and serving as a model for the greatest crus.
- Located on the famous "Route des Châteaux," between Moulis and Margaux, the estate is now a recognized Cru Bourgeois and has been a member of the Cercle Rive Gauche since 2013, continuing to play a key role in preserving the region's viticultural heritage.

Vineyard management

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

Vinification and ageing

- The vinification was adapted on certain vats where the potential alcohol level was higher, primarily the vats of Merlot.
- The Cabernet Sauvignon was vinified classically, with extensive extraction work carried out at the start of fermentation and post-fermentation maceration at 27-28°C.
- The maceration temperatures (26°C) were reduced to prevent the extraction of bitterness.
- Aging of 30% of the volume in new barrels and 30% in barrels of 1 and 2 wines, for 12 months. The rest of the wine is aged in vats with French oak staves for 6-8 months.

HARVEST DATES

Merlot : september on 15th
Cabernet-Sauvignon : october on 3rd
Petit Verdot : september on 20th

BLEND

Merlot : 58%
Cabernet-Sauvignon : 39%
Petit Verdot : 3%

TERROIRS

Sandy gravel and clay-limestone

TECHNICAL TEAM



Dominique Maurial
Cellar Master



Antoine Medeville
Winemaking Consultant

ACCREDITATIONS



DISTINCTIONS

Silver Medal – Vinalies Internationales

INTO THE VINEYARD



www.chateaudarcins.com
www.chateaux-castel.com



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