

VINTAGE
2022



CHATEAU d'ARCINS

HAUT-MÉDOC

HARVEST

Merlot: 15 September
Petit Verdot: 26 September
Cabernet Sauvignon: 3 October

BLEND

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

SURFACE

98 hectares

AVERAGE AGE OF THE VINES

20 years

VINIFICATION AND MATURATION

30% of the volume is matured in new barrels and 30% in barrels of 1 and 2 wines, during 12 months.

OENOLOGIST

Antoine Medeville

SOIL

Sandy-gravel for the Cabernet Sauvignon and clay-limestone for the Merlot.

CULTIVATION METHOD

Tillage under the row and between the rows except on clayey limestone soils (only under the row). Green work: dis-budding, de-budding and leaf removal by hand to avoid injuries to the grapes and to have a better precision. Some green harvesting on the petit verdot in order to balance the load of the vines.

PH: 3.63

DEGREE: 13.5%

ENVIRONMENTAL CERTIFICATIONS

Terra Vitis and HEV3

TASTING NOTES

Dense, brilliant, very deep purple color.

The nose is intense with delicate notes of black fruits nuanced by sweet spices.

The mouth is racy, powerful and imposes itself by its nobility and its elegant tannins. The finish is fresh and very long.

This wine of very beautiful amplitude sticks perfectly to its soil.