

CHATEAU ARNAULD

2011

HAUT-MÉDOC



PRESENTATION :

In the Médoc, upon the plateau of Arcins, between Margaux and Moulis, lying upon one of the finest Gunzian gravel hillcrests on the banks of the Gironde estuary, a place which has firmly established the renown of neighbouring estates, Châteaux Chasse Spleen and Poujeaux, we chose to conscientiously breathe new life into an exceptional wine and an outstanding terroir.

THAT VINTAGE :

We could recap weather conditions of 2011 in the following way: summer was in May, June and springtime in July, August! The two seasons were the wrong way round, with twice as much rain in July-August as in May-June. Budburst occurred relatively early and was quite consistent, despite a long period of drought that hit the region during the months of March, April and May, followed by flowering which was quite staggered over time, but nevertheless three weeks in advance compared with the seasonal average.

HARVEST START DATE : 17th of September

VINEYARD :

- 5 hectares of vines
- Soil : a deep layer of Quaternary Gunzian gravel on the Arcins plateau, near the Gironde estuary, which moderates weather conditions here
- Planting density : 10 000 vines per hectare.
- Average age of vines: 40 years old.

FINAL BLEND :

- 52% Cabernet Sauvignon provides structure, aromas and fruitiness
- 48% Merlot gives roundness and richness.

VINIFICATION :

100% manual harvest with sorting on the vine and two sortings before destemming on harvest conveyor. 100% new barrel ageing for 16 to 18 months.

TASTING NOTES:

Deep ruby colour, still young, sparkling clarity. Nose of fresh Morello cherries, wild raspberries and red currant underlined by some liquorice notes. Delicate and caressing on the palate with tannins that remain tight at the finish. A nice package, upright and classy. To be decanted 1 hour before tasting Enjoy from now until 2020-2025

MEDALS AND AWARDS :

JAMES SUCKLING : 91 GOLD MEDAL INTERNATIONAL CHALLENGE DU VIN 2014 FRANCE MUNDUS VINI : GOLD MEDAL

