

2016
CHATEAU d'ARCINS
HAUT - MEDOC



JAMES SUCKLING.COM 

Source: March 2017



*Source:
May 2018*

WORLD WINE AWARDS 2018 (SILVER):
Attractive and refined black fruit, mocha and chestnut nose. The palate has a lovely depth of liquorice, damson and black chocolate flavours; stylish with a long finish. *Reference Decanter*

Imported by Luneau USA Inc, Westport, CT

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CHATEAU D'ARCINS

HAUT-MÉDOC

VINTAGE FOCUS: 2016

Climate

2016 – A late vintage, but a stunning one for Médoc wines.

- A mild, very wet winter. 6 months of constant rain made growers understandably anxious.
- Spring was cold and damp, and with it came the threat of mildew. Budbreak was relatively uniform, taking place at the end of March, and was followed by rapid, abundant flowering.
- Summer seemed endless, and was very dry from June onwards. 3 months with not a drop of rain saw off any risk of fungal disease, but also slowed vine growth. The threat of hydric stress was offset by ground water reserves retained in the soil after a very wet winter. Bunch closure was complete by July 20th.
- Towards the end of the season, days remained relatively warm while nights were cool, encouraging grapes to reach their optimum ripeness. Light rainfall promoted a good balance of sugar to acidity. Harvests were late (around the beginning of October) and lengthy, but went off without a hitch. This worked well for the Cabernet Sauvignons - the Médoc's top varietal - in particular, as they positively flourished in the long, sun-drenched days of the ripening season

Vineyard management

- Early bud-break.
- Rapid growth, perfect fruit-set.
- Foliage thinned on one side at the beginning of June.
- Fruit reached the peak of ripeness.

Vinification and Blending

- The focus for this vintage was on flavour.
- Alcoholic fermentation temperatures (27-28°C) were meticulously controlled to preserve the integrity of the fruit.
- A lengthy period of maceration (28-30 days) helped to develop tannic structure.
- 25% aged in new French oak barrels.

HARVEST DATES

30 September – 13th October

BLEND

Merlot: 50%
Cabernet-Sauvignon: 50%

TERROIRS

Sandy gravel and chalky clay

OUR EXPERTS SAY



Bruno Teyssier
Manager



Antoine Medeville
Winemaking Consultant

"A deep, intense colour and initial scents of crisp ripe fruit - smooth, creamy blackcurrants and wild strawberries - with a touch of spice for freshness, and mocha with a hint of smoke to add complexity. Swirling the glass releases more oaky aromas, giving a delicious balance of fruitiness and warm toast. Lusciously smooth and powerful on the attack; a touch of sweetness on the mid-palate adds fullness. Sumptuous tannic structure. Beautifully textured, rich and full-bodied with an admirably long, fruity finish."

CELLARING AND SERVING

- 17° C
- 5 - 12 years
- 13.5% vol
- 2 hours

TASTING NOTES

- Château d'Arcins 2016 shows a beautifully deep purple colour.
- Delicious hints of black fruit and mocha on the nose.
- Powerful on the palate with elegant tannins lifted by a note of eucalyptus, adding freshness and complexity.

FOOD/WINE PAIRINGS

Home made terrines, slow-cooked lamb, duck, beef and game, traditional cuisine and mature cheeses.



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