

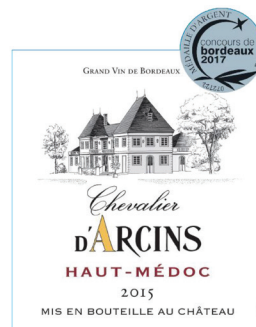
Chevalier d'ARCINS

2015

Haut-Medoc

Decanter

91



Varietal Breakdown:

60% Merlot

40% Cabernet Sauvignon

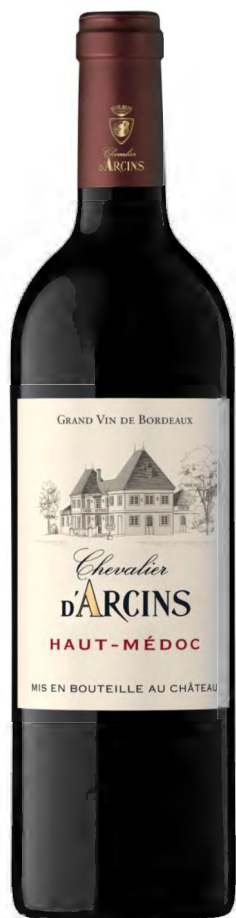
A deep, intense color. The nose bears the hallmarks of this terroir. Merlot and Cabernet Sauvignon give a beautifully balanced palate reflecting the traditional finesse of this property's wines. A rich elegant finish.

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Chevalier D'ARCINS

HAUT-MÉDOC



CELLARING AND SERVING

t° 17° C

T 4 - 7 years

% 13% vol

1 hour

TASTING NOTES

👁️ A deep, intense colour.

👃 The nose bears the hallmarks of this terroir.

👄 Merlot and Cabernet Sauvignon give a beautifully balanced palate reflecting the traditional finesse of this property's wines. A rich elegant finish.

FOOD/WINE PAIRINGS

Traditional local foods, hot sausage in brioche, full-flavoured meat dishes and washed-rind or hard cheese.

VINTAGE FOCUS: 2015

Climate

2015 was an outstanding year, both for quality and quantity.

- Winter was very much as expected - rainy for the first two months, then cold from mid-January to mid-February. A warm, dry spring followed, bringing near-perfect flowering.
- June was like high summer: the hottest in the Aquitaine region for over a century. All in all, perfect for encouraging the first two features of any good vintage: early, rapid and uniform flowering and fruit set.
- Drought conditions and high temperatures at the end of June and in July slowed vine growth.
- The third requirement for a good red wine vintage is a halt in vine growth; this was noted at the start of veraison.
- September and October were cool, sunny and dry, leading to a calm, relaxed harvest - the final two requirements for a successful vintage.

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 fairly lengthy period of maceration (23-25 days) gave the fruit a balanced structure.
- 30% aged in barrels after 1 wine, 30% in barrels after 2 wines and the remainder in tanks.

HARVEST DATES

23rd September to 2nd October 2015

BLEND

Merlot: 60%
Cabernet Sauvignon: 40%

TERROIRS

Sandy gravel and chalky clay

OUR EXPERTS SAY



Bruno Teyssier
Manager



Antoine Medeville
Winemaking Consultant

« Having harvested the grapes little by little as they reached the peak of ripeness and good balance, vinification and colour extraction were child's play. Alcoholic fermentation was relatively quick, making way for post-fermentation maceration to give the wine body and good volume. Blending the different varieties is one of the stages we enjoy most. »