

CHATEAU D'ARCINS

HAUT-MÉDOC

CRU BOURGEOIS

If one estate more than any other has reason to pride itself on its ancestry, that estate must be Château d'Arcins. Its roots can be traced back to 1300, when a vineyard was established here under the instructions of the Knights Templar. In 1971, when it was acquired by the Castel family, it was in need of a complete overhaul, inside and out. This they did in style, introducing a system destined to be imitated by their most prestigious competitors; in the 1980s they created the first ever circular vinification chamber. At the centre stands the famous blending vat, with a capacity of more than 2,000 hectolitres, which ensures optimal homogeneity for all the blends bottled here. On entering Château d'Arcins, you enter the world of the great Crus Bourgeois of the Haut Médoc, whose reassuringly traditional style combines strength and elegance.

THE VINEYARD

The property comprises more than 170 hectares, 100 hectares of which are planted with vines, at a density of more than 9 600 plants per hectare. The vines are tended with great care; de-budding, de-leafing and green harvests result in concentrated grapes ripened to perfection. The sandy gravel of the terroir has its own role to play in bringing out the characteristic style of Château d'Arcins. The varietals grown are 55% Cabernet Sauvignon and 45% Merlot.



THE CELLAR

Extensive renovation work has been undertaken since 1971, not least to the vinification chamber, with its revolutionary architecture in the round. In the future, all fermentation will be temperature regulated for best possible control of alcoholic and malo-lactic content. The barrel cellar now also has a marvellous area housing over 1,500 oak barrels designed for careful, sustained maturing.



BEHIND THE SCENES



With his green felt cap set at a jaunty angle, **Bruno Teyssier** greets his visitors with the unassuming air of a back-room employee. Bruno has only ever known this establishment – he has been shaping the destiny of Château d'Arcins wines for the last 23 years. He declares that, “winemaking is his joy”, and that he “loves to make wine loves happy.” He is a man of ambition, determined to stay true to the spirit of Château d'Arcins, but dreams of extending its range of wines in pursuit of ever greater elegance.

Since 2007, consultant oenologist **Antoine Medeville** has been working alongside Bruno Teyssier, perfecting the methods used to create and mature the wines here. Antoine Medeville specialises in wines of the Médoc, and is highly knowledgeable about the terroirs of Margaux, Moulis and Listrac. Now one of the co-owners of Château Fleur-La-Mothe, he has also brought his considerable skills to bear at the Châteaux of Labégorce, Fonréaud and Haut-Marbuzet.



CHÂTEAU D'ARCINS

HAUT MÉDOC

CRU BOURGEOIS

2010



They say that good things come in threes – and it seems that wine vintages are no exception! 2008 was dazzling, 2009 outstanding, and now 2010 is turning out to be delightful too. Mother Nature has been feeling kind this year: the Gironde region experienced one of the driest seasons since records began, giving the grapes ample time to reach full maturity, while cooler nights towards the end of the season helped maintain a good level of acidity.

The easterly winds helped too, by sweeping away excess moisture, leaving the grapes sound and healthy.

Good concentration is the key feature in 2010 – both of fruit and freshness, despite high alcohol levels. High acidity and exceptionally fine tannins give 2010's wines an enviable balance, which in turn gives an excellent ageing potential.

THE TASTING NOTES

2010 is without a doubt one of the Château d'Arcins' best vintages. With its deep crimson colour and dense nose, it displays rich, nutty aromas including black fruit and exotic wood. Rich and velvety on the palate with luscious tannins in a tight structure, with plenty of potential. Definitely one of the greats!

FOOD/WINE PAIRINGS : Home-made terrines, duck, good cuts of beef, game, traditional local cuisine, mature cheeses.

AGING POTENTIAL : Ready to enjoy straight away, or can be cellared, away from direct light, for 6 – 14 years.

SERVE : at 17° after aerating for 2 hours.

TECHNICAL DETAILS

Vineyard area : 101 hectares

Planting density :

9600 pieds/hectare

Soil : Sablo-graveleux

Yield : 48 hectolitres/hectare

Blend : 55% de Merlot et 45% de Cabernet Sauvignon

AWARDS



Silver medal
au concours de
Bordeaux Vins
d'Aquitaine 2012



Silver medal
Decanter
World Wine Awards
2012



Silver medal
IWSC
2012



Ph #: 203-222-7733
info@luneauusa.com
fb.com/luneauusa
LuneauUSA.com

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VINTAGE FOCUS - 2014

The year was divided into two very distinct 'seasons': the growing season which got off to a dank, cold start, and the hot, sunny weather that followed at the end of summer and beginning of autumn. These sharply contrasting conditions have shaped the character of 2014's wines.

- Cool temperatures inhibited shoot growth; growth was particularly slow in April and May as both months were cold and damp.
- As the weather warmed up the vines began to grow more rapidly, notably from June 10th onwards. June remained warm and sunny.
- Temperatures fell again in July, and growth slowed once more.
- There was little rainfall as grapes ripened.
- September and October weather was exceptionally dry and sunny, and unlike the right bank, the left bank was spared September's 50mm rainstorm.

Vineyard Management

- Early bud break.
- Merlots and Cabernets flowered well at the beginning of June.
- Leaves were thinned on one side at the end of July/beginning of August.
- Veraison (colour change) was late but progressed evenly.
- Little pressure from fungal disease at the end of the cycle.
- September successfully triggered the ripening process

Vinification and Blending

- Harvesting progressed with no complications.
- Traditional vinification, with methods tailored specifically to suit the vintage.
- Temperatures of around 28°C.
- An extended period of post-fermentation maceration (28 days)
- This is a classic vintage, typically 'Médoc' in character, with Merlot providing fruity flavour and Cabernet Sauvignon driving structure.
- Aged in French oak barrels for 14-16 months..

HARVEST DATES

Merlot: 1st - 6th October
Cabernet: 6th - 10th October

BLEND

Merlot : 50%
Cabernet-Sauvignon: 50%

TERROIR

Sandy gravel and chalky clay

OUR EXPERTS SAY



Bruno Teyssier
Director



Antoine Médeville
Winemaking Consultant

"When the grape harvest is of such high quality, winemaking is an absolute delight. It was a pleasure to blend the mellow, fruit-packed Merlots with the Cabernet Sauvignons which had been helped along no end by the Indian summer. They give the Château d'Arcins wines good depth of colour, along with complexity on the nose and density on the palate."

ACCREDITATIONS



TO SERVE:



17 °C



5 - 12 years



13 % vol



2 hours

TASTING NOTES



Château D'Arcins 2014 shows a sumptuous deep purple colour.



Appealing notes of black fruit and mocha on the nose.



A powerful palate with elegant tannins, brightened by notes of eucalyptus adding freshness and complexity.

FOOD/WINE PAIRINGS

Home made terrines, slow-cooked lamb, duck wrapped in bacon, good cuts of beef, game, traditional cuisine and mature cheeses.

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ALCOHOL ABUSE HARMS YOUR HEALTH. PLEASE DRINK IN MODERATION

2014 CHATEAU d'ARCINS

HAUT - MEDOC



October 2016 Issue: "The 2014 d'Arcins has adequate blackberry and briary scents on the nose, hints of tobacco and cigar box coming through with time. The palate is medium-bodied with fine tannin, classic in style with good substance, well judged acidity and firm but unimposing backbone on the finish. This is a very fine Haut Medoc.
Tasted September 2016."

- Neal Martin
Robert Parker Wine Advocate

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orders@luneauusa.com ph: 203.222.7733 fx: 203.226.1992