



Grape Varieties **63% Cabernet Sauvignon**
 27% Merlot
 10% Petit Verdot

Closure	Natural Cork
ABV	14%
Residual Sugar	0.2g/L
Acidity	6.7g/L
Wine pH	3.42
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Château Arnauld lies between Margaux and Moulis, just outside the village of Arcins, next to neighbouring estates: Château Chasse Spleen and Château Poujeaux. Formerly the Priory of Arcins and a pilgrimage site on route to Compostella, it was renamed 'Château Arnauld' by Pierre-Jacques Arnauld, who bought the property in the 17th Century. The Theil family, owners of nearby Château Poujeaux, bought Château Arnauld in 1956 and looked after the estate until 2007. This Cru Bourgeois estate is now owned by the Allianz Group.

VINEYARDS

Château Arnauld owns 17.2 hectares of vineyards which have an average age of 40 years and are farmed sustainably. The vines sit on a deep, well-draining, gravel outcrop on the edge of the Gironde River. They are planted at a density of 10,000 vines per hectare, which helps to achieve a low yield per vine and an increased intensity of flavour in the finished wine.

VINTAGE

After a mild and wet winter, bud burst started at the end of March. The following months were unusually wet and cool, which delayed the growing cycle by two weeks. Fortunately, September brought welcome warm temperatures and low rainfall, allowing the grapes to ripen perfectly. Harvest began on 29th September and lasted for three weeks.

VINIFICATION

The grapes were harvested by hand and sorted twice at the winery before being destemmed. After a long maceration, fermentation took place in temperature-controlled stainless-steel vats. The wine was gently pressed and aged in 100% new oak, 228L barrels for 16 months.

TASTING NOTES

The 2014 Chateau Arnauld Cru Bourgeois is a blend of 63% Cabernet Sauvignon, 27% Merlot and 10% Petit Verdot. The 2014 has classic aromas of blackcurrant and cedar with smokey undertones, the palate is well-structured with intense notes of blackberry and plum and held together by taut tannins.