

CHÂTEAU D'ARRICAUD

GRAVES SUPERIEURES

VIN BLANC LIQUOREUX

*A great terroir that confirms its quality.
Well-balanced and fruity, a delicious, very stylish sweet white wine.*



GEOGRAPHICAL LOCATION : In the heart of Graves, on one of the region's characteristic gravelly hillocks, the vineyard is planted on a south-east facing slope, looking out over the undulating landscape of Sauternes and the Entre-deux-Mers.

AREA : 3 hectares.

TERROIR : Clay-limestone and gravel.

GRAPE VARIETIES : Sémillon 80%.
Sauvignon 10%.
Muscadelle 10%.

AVERAGE AGE OF VINES : 40 years.

PLANTING DENSITY : 5,500 vines per hectare.

GROWING METHODS : Short Bordeaux-style "à cô" pruning.
Ploughing and controlled grassing.
Removal of leaves.

YIELD : 35 hl/hectare.

HARVEST : Manual with sorting of the harvest in the vineyard.
Botrytized grapes.

VINIFICATION : Direct pressing.
Cold settling.
Slow fermentation in stainless-steel vats at 17°C.

MATURING : Maturing on fine lees for 18 months.

PACKAGING : Cardboard boxes of 12 horizontal "export" bottles.
Cardboard boxes of 6 horizontal bottles.

TASTING NOTE : Powerful, fruity nose with notes of apricot and honey.
Well-rounded, fresh palate, good length with lingering flavours.

FOOD AND WINE PAIRING : Aperitif, foie gras, poultry.
Open in advance.

SERVING TEMPERATURE : 10°C.

AGEING POTENTIAL : 15 years.