

CHÂTEAU D'ARRICAUD

GRAVES
RESERVE DU COMTE

*A joy to drink!
An exquisite, silky, fruity red Graves.*



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 : 8 hectares.

TERROIR : Clayey gravel and clay-limestone.

GRAPE VARIETIES : 70% Merlot.
28% Cabernet Sauvignon.
2% Petit Verdot.

AVERAGE AGE OF VINES : 35 years.

PLANTING DENSITY : 5,500 vines per hectare.

GROWING METHODS : Bordeaux-style "à cô" short pruning and single Guyot.
Ploughing and controlled grassing.
Leaf stripping and thinning of bunches.

YIELD : 46 hl/hectare.

HARVEST : Each manual and mechanical harvest, with sorting of the grapes in the vineyard, is subject to strict selection at the Château.

VINIFICATION : Fermentation in temperature-controlled stainless-steel vats at 28°C.
Long maceration period of four weeks.
Malolactic fermentation.

MATURING : Maturing period in vats: 18 months.

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

TASTING NOTE : Powerful, fruity, spicy bouquet.
Well-rounded on the palate with notes of ripe fruit and a full-bodied tannic structure.
Good length with lingering flavours.

FOOD AND WINE PAIRING : Meat and cheeses. Open in advance or aerate the wine by decanting it.

SERVING TEMPERATURE : 17-18°C.

AGEING POTENTIAL : 10 years.

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