



Château d'Arche

SAUTERNES
Grand Cru Classé en 1855

Perle d'Arche 2019

Second vin du Château d'Arche, Grand Cru Classé 1855,
SAUTERNES



Its first nose is of fresh apricot, then with aeration it switches to a floral side, white flower type, typical of young Sauternes. The attack is lively and pleasant with a nice sweetness that maintains the wine until a refreshing finish. We then find many fresh fruits such as apricot, nectarine or white peach. This wine is characterised by its fruitiness and freshness, which allows it to be enjoyed in its youth and guarantees a long keeping potential.

Harvest From October 2nd to October 29st 2019

This vintage underwent a dry autumn and winter with rather mild temperatures. Budburst was early (around 15 March). The rainfall that saved the véraison arrived at the end of July and was regular until August. The harvest took place under beautiful sunny days, warm and ventilated by South to South-East breezes which were ideal for the picking. Due to a demanding year in terms of selection, the harvest was low in quantity but of good quality.

About the Vineyard

Type of soil	80% Graves, 20% Argilo-calcaire
Production area	50 Hectares
Average age of the vineyard	40 Years old
Planting density	1,5m x 1m (6600 vine plants by ha)
Harvest	Harvests: by hand with 4 to 5 successive passes
Certification	HVE3 / ISO14001 / Organic farming conversion

The Vintage

Blend	Sémillon 80% Sauvignon 20%
Alcohol (in % vol)	13 %
Yield	18 hl/ha
Production	20 000 Bottles
Wine making process	In temperature-controlled vats
Ageing	6 months in oak barrels