



CLOS CACHET
the finest French wines

CHATEAU D'ARCHE

Soleil d'Arche - Sauternes

2019

01

Provenance:

Sauternes, Bordeaux

02

Grape Variety:

85% Semillon
15% Sauvignon Blanc

03

Pairing:

Shellfish, lobster, crab, oysters,
foie gras, roasted chicken, veal
and pork dishes

04

Serving:

Temperature: 14°C



Vineyard Cultivation:

Founded in 1580 by Henry d'Arche it is one of the oldest estates in the Sauternes appellation. The team of Chateau d'Arche is currently led by Matthieu Arroyo, oenologist and researcher, as they create wines of Grand Cru Classé as if creating a piece of art. Currently they have 30 hectares of vines, primarily Semillon. Vine age is 45 years old on average.



Vinification:

Harvest is done by hand with 3 to 5 successive passes. The wine is vinified in thermoregulated vats and is then aged in French oak barrels for 6 months before bottling. Chateau d'Arche is one of the few, if not the only 1855 classified growth to use a synthetic cork.



Tasting Notes:

Fruity on the nose. Quince aromas shine through, combined with lychee and green apple notes plus a touch of beeswax. Fruity and juicy on the palate with a good structure of acidity and a rounded style. This wine offers up crystallised citrus and green apple notes, with some lighter exotic fruit touches and a hint of orange.



Soil Type:

Gravel and clay-limestone



Method:

High Environmental Value, Sustainable Agriculture

Clos Cachet

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Trade Portal

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