



**CLOS CACHET**  
the finest French wines

# CHATEAU D'ARCHE

## Lafaurie - Sauternes

### 2016

01

**Provenance:**  
Sauternes, Bordeaux

02

**Grape Variety:**  
100% Semillon

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. Currently they have 30 hectares of vines, primarily Semillon. Vine age is 40 years old on average.



#### **Vinification:**

The wine is vinified in new French oak barrels and is then aged in other new, French oak barrels for 24 to 36 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:**

The nose reveals notes of honey, dried fruit, walnuts and slight notes of hazelnuts associated with a very fine note of acacia in the background. The palate is fresh, fruity, well-balanced, mineral, quite rich and offers a nice fresh/acid frame that leads the tasting. In the mouth it expresses notes of peach in syrup, candied citrus (mandarin, lemon) and slight notes of caramel associated with a hint of walnuts.



#### **Soil Type:**

Gravel and clay-limestone



#### **Method:**

Organic

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**Trade Portal**

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