



CLOS CACHET
the finest French wines

CHATEAU D'ARCHE

Sauternes

2009

01

Provenance:
Sauternes, Bordeaux

02

Grape Variety:
90% Semillon
10% 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. Currently they have 30 hectares of vines, primarily Semillon. Vine age is 45 years old on average.



Vinification:

Stored in cool temperatures then minimal sulphur mutage. Ageing 100% in French oak barrels during 12 to 18 months depending on the vintage. 50% of new barrels and 100% of wine barrels. Regular rackings. 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 orange peel and jam aromas, fruity and airy on the palate. This powerful, mineral vintage is beautifully concentrated and wonderfully well-balanced. On the palate, it offers up honey, crystallised orange and quince notes with a touch of almond. A beautifully lingering finish with toasted touches.



Soil Type:

Gravel and clay-limestone



Method:

Organic

Clos Cachet

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Trade Portal

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