



**CLOS CACHET**  
the finest French wines

# LA PERLE D'ARCHE

## Sauternes

### 2022

01

**Provenance:**

Sauternes, Bordeaux

02

**Grape Variety:**

89% Semillon  
10% Sauvignon Blanc  
1% Muscadelle

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. The vines are on average 45 years old.



**Vinification:**

The wine is vinified in temperature controlled vats and is then aged in 30% new, 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, rocks, stones, clay and limestone soils



**Method:**

High Environmental Value, Sustainable Agriculture

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**Trade Portal**

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