

Ch. Monteil d'Arsac, Haut-Médoc, Cru Bourgeois

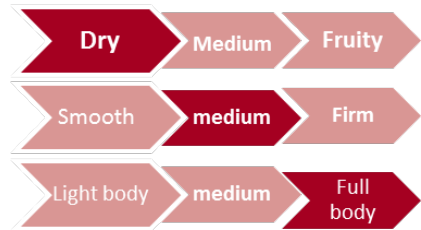
An exceptional wine - savoury aromas, followed by rich, ripe and savoury flavours - dark and dried fruit (damsons, fig), hints of tangy herbs and toasted spice. Superb long finish.

(We also love the Dublin colours on the label!)

Food match: Excellent with red meat, hard cheese.

What's special about this wine?

- 91 points – Wine Enthusiast (2015)
- Not only is this a Cru Bourgeois, it is also the second wine of Ch. Arsac Margaux, a very highly rated estate.



Like to know more?

- Origin: this large (115ha) estate straddles Margaux and Haut-Médoc in Bordeaux's Left Bank. It is one of the oldest estates in the Médoc.
- This is the 'second wine' of Ch. Arsac, a very highly-rated Margaux estate.
- Varietals: 51% Cabernet Sauvignon, 49% Merlot .
- 30% is aged in new French Barriques.
- Drink now, or cellar for up to 10 years.



*Keenly-priced wines, straight
from the vineyard*