



Vignobles CHATELIER

CANTELAUDETTE 33500 ARVEYRES

Château d'Arveyres 2014

CUVÉE PRESTIGE

AOC Graves de Vayres Rouge



Gencode :

3397253073002



Geographical location :

Between Bordeaux and Libourne, the vines lie on the plateau overlooking the Dordogne. The river and nearby ocean contribute to the mild climate.



Grape variety and soil :

Soil : **Silt and clay-sand**

Grape variety : **100 % Merlot.**



Growing methods :

All of the canopy management tasks are vitally important for good air circulation around the grapes and to optimize the ripening process.

- **thinning of shoots** to prevent overcrowding of the vegetation
- **removal of late-ripening bunches** at the start of véraison (when the grapes change colour).



Vinification :

We pick the grapes with our own machine, so we can choose the best date to start. Equipped with a built in destemmer so the grapes do not stay in contact with the stems and leaves. The grapes are then sorted on a vibrating table.

Fermentation takes place at a controlled temperature of 28°C, with daily pumping over. **We alternate traditional pumping over with air with pumping over with nitrogen**, as the latter enables the pomace cap to be thoroughly broken up. The vats are racked at a density of 1040. After alcoholic fermentation, during maceration, the vats are pumped over without any contact with air. After tasting the wine is run off.

Malolactic fermentation follows : the wine is kept at 20°C. The lees are stirred gently every day to give body and volume. The wine is then racked again, in contact with air; it important to properly oxygenate the wine at this stage, with the arrival of the cold weather, it will breathe and release any reductions. **The wine is aged entirely in French oak barrels, made from the finest grain oak, for 12 months.**



Dégustation de notre œnologie :

Deep, almost black colour with a hint of evolution, **the nose is still a little reserved but opens up after five minutes of aeration.** Dominant aromas of spices and liquorice impart smoothness, set off by some light toasted notes. The impression of creaminess is confirmed on the palate with a **full-bodied, voluptuous tannic structure**, flavours of cherry liqueur mix with blackberry jam. The overall character is warm and vinous, while preserving a very fresh balance with an excellent touch of acidity. **A superb wine, very much in the 2010 style**, with a combination of strength and maturity.

This wine already offers a very appealing harmony but will not reveal its full aromatic complexity for another 5 to 7 years.

For optimal tasting, **we recommend decanting this wine.**

Jean-Michel Chatelier, Owner - Winegrower

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