



Château Les Arromans AOC Bordeaux

Varietals

75% Merlot
25% Cab Franc

Age on the Vines

35 years

Planting Density

5000 ft/ha

Soil

clay and limestone slopes

Yields

10 to 12 clusters

Location

Moulon

Viticulture Practice

Viticulture precision aimed at respecting the environment. Traditional technique, weed, buds, mechanical thinning, green grape harvest.

Harvest-grape harvest

Mechanical harvesting using a new machine each year.

Vinification

5-day fermentation and maceration at 30° for 2 to 3 weeks.

Breeding

Aged in stainless steel tanks, filling every two months

Alc/Vol

13.8%

Tasting Note:

Harmoniously blended to create a deep ruby colored wine. The nose offers up aromas of strawberry, raspberry, and blackcurrant from the Merlot and licorice, green peppers and spice from the Cabernet Sauvignon. With its aromatic finesse and velvety tannins this wine is sure to be a favorite. Pairs well with strong cheeses, pastas with red sauces, beef, and chocolate.

Production

60,000 bottles annually