





#### THE VINEYARD

The Dordogne, the river that crosses the region and shares its name, allowed vineyards planted by the Romans and developed by monks in the Middle Ages to spread out. Ideally situated on the slopes of the Dordogne valley, sheltered from the influence of the ocean, the vineyards benefit from a particularly favourable climate giving rise to pleasurable, elegant and authentic wines, given variety and richness by the diversity of the landscapes.

### **HISTORY**

Cours Xavier Arnozan is the historic and strategic home of Bordeaux wine merchants. Linking the centre of Bordeaux with the quai des Chartrons, an important commercial port in the 17th century, merchants based themselves here to export to many foreign countries where the wines of Bordeaux were already appreciated. Discover the world of Arnozan through its complete palate of appellations: Bordeauxc dry white, Bordeaux rosé, Bordeaux red, Bordeaux supérieur, Côtes de Bergerac moelleux (sweet), Médoc, Saint-Estèphe, Lussac Saint-Emilion... and now the red and white Bordeaux Esprit d'Arnozan.

#### WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature using selected yeasts, with around 2 weeks on skins to provide a supple wine. Ageing in stainless-steel and concrete tanks. Slight sweetening before bottling to add roundness and indulgence.



# **GRAPE VARIETIES**

59% Merlot, 29% Cabernet sauvignon, 8% Cabernet franc, 5% Malbec



# **FOOD PAIRINGS**

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



# **TASTING**

Vivid red colour of medium depth. Fruity palate, supple tannins, an easy-drinking, round and indulgent wine.

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