



PRODUCTA VIGNOBLES
talents durables

ARNOZAN

MEDOC



THE VINEYARD

The Médoc appellation comprises a wide variety of soil types, including sand, gravel, clay, stones and pebbles. The wines of the Médoc are all produced by blending different grape varieties and from this marriage come the richness of the wines, the excellence of the vintages and the exceptional qualities which have made the region's reputation.

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: Bordeaux 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 with selected yeasts and maceration of the skins. It takes around 3 weeks to obtain a rounded wine with good structure. Malolactic fermentation. Part of the blend is aged in oak to add complexity to the wine's aromas without excessive oakiness.



GRAPE VARIETIES

50% Merlot, 50% Cabernet sauvignon



FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



TASTING

Attractive deep red colour. Ripe fruit, spice and vanilla on the nose, lightly roasted. Full, ripe palate. Good balance for this elegant wine.



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13, avenue de la Résistance
33310 Lormont Cedex

Tél : +33 5 57 81 18 18
Fax : +33 5 56 81 22 12

producta@producta.com
www.producta.com