

Château Les Arroucats Cuvée Virginie

Sainte Croix du Mont

*A fleshy, powerful, elegant wine with beautiful aromas and a good length.
To drink from now as an aperitive, on fat liver, poultry
or apricot tarts or to lay down for 5 years*

LOCATION : In the district of Sainte Croix Du Mont.. The estate was created after the war by Mr Labat. From 1990 to 2000, his daughter Annie Lapouge committed to develop and modernise the estate. Her daughter Mme Virginie Barbe now runs it.

VINEYARD AREA : 22 hectares

SOIL : On a panoramic plateau composed of fossilized oysters, located at 110 m from the sea- Clayey-calcareous soils.

GRAPE VARIETIES : 87 % Sémillon, 10 % Sauvignon,
3 % Muscadelle

Average age of the vines: 40

HARVESTING : Hand picking by successive sorting.
Limited yields : 35 hl/ha

WINEMAKING : Traditional winemaking in cement and stainless steel vats.

AGEING : In vats during one to two years.

ANNUAL PRODUCTION: 20 000 bottles per year for this cuvée.

