



## *Château d'Armailhac*

*5<sup>th</sup> Classified Growth, AOC Pauillac*

### **THE 2012 VINTAGE**

#### **Climatic conditions**

2012 was a year of contrasts. The winter was cold and very dry. The average temperature in February was the lowest for fifty years.

April brought cool weather and abundant rainfall, while the weather in May and June was in-between. The flowering and veraison dates were the same to the day as the average dates for all the vintages since 1962.

Exceptionally dry conditions prevailed from 20 July to 20 September, concentrating sugar and tannins in the grapes. The month of August was the fifth driest in the last fifty years. By the end of September, the aggregate amount of rainfall was 26% lower than the average since 1962 (435 mm compared with 589 mm).

Picking at Château d'Armailhac began on 1 October and ended on 15 October.

Moderate yields have given Château d'Armailhac a powerful, full-bodied wine that expresses all the character of the estate.

<b>Harvest</b>	1st to 15 October
<b>Varietal mix</b>	Cabernet Sauvignon 54%
	Merlot 29%
	Cabernet Franc 14%
	Petit Verdot 3%

#### **Tasting notes**

An attractively intense, deep and dark red.

The intense nose offers a subtle combination of red fruit and attractive oak, giving way to denser aromas of roast coffee and some slightly spicy notes.

The palate is well-structured, on expressive, velvety tannins mingled with a host of ripe fruit and toasted flavours.

A long and silky finish reveals excellent balance and fine expression of the terroir.