



Château d'Armailhac

5th Classified Growth, AOC Pauillac

THE 2016 VINTAGE

Climatic conditions

In 2016, there were two main trends in the weather as we experienced it in Pauillac:

- a very wet winter and spring: more than half of the annual rainfall came in the first four months of the year, including a record 240 mm in January;
- an extremely dry summer and autumn without any significant rainfall, resulting in a water deficit at the end of the year.

As a consequence of the summer drought, the grapes were numerous but remained rather small, making for density and concentration.

High temperatures in August and September allowed for slow ripening and excellent maturity, so that the harvest started with the Merlot on 26 September and continued in perfect conditions until 14 October.

In the vat house, each grape variety and each plot were, as usual, vinified separately in order to let their intrinsic character shine through.

The wines, which have now been blended, offer remarkable colour, intense fruit and spice aromas and a dense texture of very rich and well-rounded tannins.

Harvest from 27 September to 14 October 2016

Varietal mix
62 % Cabernet Sauvignon
28 % Merlot
8 % Cabernet Franc
2 % Petit Verdot

Tasting notes

The wine is dark and deep with purple tints.

The intense and complex nose exhales perfectly ripe fruit aromas followed with airing by succulent roast coffee and blackberry notes.

From a full and dense attack, the mid-palate reveals elegant and well-rounded tannins which underpin liquorice flavours with hints of refined and elegant oak.

The long and flavourful finish lingers on red fruit flavours and chocolate notes.