



Château d'Armailhac

Classified Growth, AOC Pauillac

THE 2019 VINTAGE

Climatic conditions

The year started with a warmer- and drier-than-usual winter, with the temperature reaching a record 24.7° C on 27 February. The mild weather triggered an early start to the vine cycle, which gradually slowed with the arrival of a cooler spring and lower-than-average temperatures. As a result, flowering finally took place around the normal time.

After sharply contrasting conditions in June, when a late cold spell and heavy rainfall were followed by an early heatwave, very fine weather prevailed in July. The summer was particularly sunny and hot, leaving the vines in perfect condition on the eve of the harvest. A few welcome showers in July and August greatly helped to dispel any fears of dehydration.

Picking at Château d'Armailhac took place between 19 September and 9 October. Although a few drops of rain fell during the harvest, the conditions remained generally very good, guaranteeing grapes of outstanding quality.

Mirroring nature's generosity in 2019, the wines are very rich, deeply coloured and with good alcohol content. Close-knit, satin-smooth tannins make this a very promising vintage.

Harvest

From 19 September to 9 October.

Varietal mix

62% Cabernet Sauvignon
27% Merlot
9% Cabernet Franc
2% Petit Verdot

Tasting notes

The wine is a deep, garnet-hued red.

The nose exudes intense black fruit aromas enhanced by notes of vanilla, pepper and mild spice.

From a structured and sappy attack, the mid-palate reveals a creamy, satin-smooth body on black fruit and chocolate flavours. Perfectly integrated, smooth and well-rounded tannins linger on a pleasant touch of fruit.

Floral and liquorice notes usher in a long and elegant finish.