

## 2009 Château d'Arche Grand Cru Classe Sauternes - 375mL

### *Notes on the Winery*

The d'Arche family, originally from Arche (Viscounty of Turenne in Bas-Limousin) is a French noble family originating since the 13th century, several of whose members held notable positions with the King and his armies.

In **1611**, Etienne d'Arche 8th century generation, eldest son of Bernard d'Arche, Knight and Lord of Arche, formed the branch of the family that settled in the Bordeaux region. Doctor regent of the University of Bordeaux and lawyer at the Parliament of Guyenne, he was the pioneer of the family to become passionate about wine profession by buying an estate.

While the production of Sauternes is limited to a maximum of 3333 bottles per hectare, which is one of the lowest productions in the world, the requirement of Château d'Arche leads it to produce around 2000 bottles on average per hectare.

*" This represents only 1to 3 glasses per vine stock "*

In addition, Sauternes has beneficial virtues for health, notably thanks to the polyphenol "resveratrol" synthesized in botrytised grapes resulting from a reaction of the vine against an infection due to the fungus Botrytis Cinerea.



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**Retail Price: \$ 45.00**

(Price subject to change without notice)

**Product # 29338**

**Release Date: Jan 5, 2023**

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**Variety:** 90% Semillon, 10% Sauvignon, Average age of the vines : 40 years

**Vintage:** 2009

**Region:** Sauternes AOC, Bordeaux

**Soil:** 80% Gravel & 20% clay- limestone

**Harvest:** Hand picked only with 4 to 5 successive passes

**Vinification:** 12 to 18 months in oak barrels (1/3 new oak)

**Alcohol:** 14%

**Ageing Capacity:** With all the care given and the selections made through the whole process of farming and vinification, Sauternes has the ability to age in bottle.

Color: pale yellow

Nose: orange peel and jammy fruit aromas

Palate: fruity and airy; offers up honey, crystalised orange and quince notes with a touch of almond

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### **ACCOLADES:**

#### **Wine Advocate: 95 points**

"The 2009 Chateau d'Arche has a perfumed, delicate bouquet that might not offer the intensity some hedonists might seek, but it is very nuanced and complex with scents of yellow flowers, dried honey and candle wax. The palate is medium bodied with superb acidity combining with the botrytis rich fruit. This is a class act; surfeit with tension and breeding, while the finish offers delicious note of Manuka honey and spices. This is wonderful. Drink now—2040+." Reviewed by Neal Martin Feb 2013

#### **James Suckling: 94 points**

A solid wine with dried lemons, caramel, tarte tatin and peach pie character. Full and dense with racy acidity and a long, sweet finish. Very classy. Better in 2015.

#### **Wine Enthusiast: 92 points**

91-93 Barrel sample. Strong botrytis, very rich, totally hon-eyed. This is a powerful wine, very straight in its style, packed with the sweetest apricot jam. Tasted Aug 2010



Château d'Arche

SAUTERNES  
Grand Cru Classé en 1855