

# CHÂTEAU D'ARCOLE

## *An epic story*

The Château owes its name to the battle of Pont d'Arcole, which pitted Napoleon's army against Austrian soldiers in northern Italy in 1796. Mr. Jean Barthe, a soldier in Napoleon's Guard, participated in this historic victory. Thanks to a few pieces of gold offered by Napoleon to those married on the same day as him, Mr. Barthe acquired his first parcel of vines in Bordeaux. For more than two centuries, the property has passed down from generation to generation.

## *A wine made by winemakers*

Château d'Arcole is owned by Véronique Barthe and Philippe Gardère, who also own the prestigious Château La Freynelle in the Entre-Deux-Mers region of Bordeaux. Véronique Barthe is responsible for the sales, marketing and communication. Philippe Gardère, œnologist, manages the vineyard and makes the wine.



## *A prestigious appellation*

In the heart of the prestigious terroir of Saint-Emilion in Bordeaux, Château d'Arcole comprises 11 acres planted with 70% Merlot and 30% Cabernet Sauvignon. Located in the village of Saint-Sulpice-de-Faleyrens, Château d'Arcole carries the Saint-Emilion Grand Cru appellation and meets specific production criteria.

## *A wine to taste*

Château d'Arcole is deep purple in colour. The nose is characterised by intense aromas of red fruits (blackcurrant, blackberry), and warm toasted bread and vanilla notes. The palate is rich and elegant with silky tannins. It can be appreciated for its fruit when young, but its robust structure will allow it to age in the cellar for several years.



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## *In the vineyard*

Chateau D'Arcole was the first St Emilion vineyard farmed as organic beginning in the 1960s'. Its virgin and unique soil is concentrated in one single plot around the château. The property guarantees the quality and the permanence of its approach by the official abbreviation AB. No weed killers, pesticides or fertilizers are used on the property. The soil is lightly worked to manage grass growth. Only natural products are used to protect the vines. Debudding, deleafing and green harvest: these viticultural techniques enable management of the yield, aeration of the bunches and also promote the natural defences of the vine against disease.



## *In the cellar*

The old farm buildings dating from the 19<sup>th</sup> century have been entirely renovated.

They now house a modern winemaking facility and aging cellar. The winemaking takes place in small rotating stainless steel vats.

The extraction of the colour and tannins is slow and gentle. At the end of the fermentation the wines are run off by gravity directly into oak barrels. No pumping is used during the winemaking in order to preserve the freshness and fruit of the wine, and to obtain maximum finesse. The ageing in barrels lasts from 14 to 18 months according to the vintage.

Bottling takes place the following spring without filtration.

## *An eco-friendly approach*

Illustrated by the symbolic image of the bee, preservation of the environment and sustainable development are present in each stage of the life of Château d'Arcole.

- › The bottle is 10% lighter in order to reduce the carbon footprint.
- › The aluminum capsule is 100% recyclable and is coloured with a natural ink.
- › The label is made of recycled paper and is printed in intaglio. This is a high quality procedure dating from the fifteenth century, which enables the use of water-based inks.
- › The carton is made from recycled paper and its glue-free assembly makes it 100% recyclable.
- › This brochure has been printed using 100% recycled paper.

## SAINT-EMILION GRAND CRU

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