



Vallon d'Arche Puisseguin Saint-Emilion 2022

AOC Puisseguin-Saint-Emilion, Bordeaux, France

Located around fifty kilometres east of Bordeaux, the north-east of Saint-Émilion on the right bank of the Dordogne, the Puisseguin Saint-Émilion appellation enjoys a south-east exposure which is ideal for producing great wines. A blend of Merlot and Cabernet, Vallon d'Arche perfectly embodies its appellation and reveals its remarkable terroir.

TERROIR

Clay-limestone soils

IN THE VINEYARD

Harvested by plots and grape varieties selections

WINEMAKING

Filling-in stainless steel or concrete vats with temperature control

Pre-fermenting maceration

From 20 to 30 days maceration

Malolactic fermentation in vats

AGEING

Aged in vats from 12 to 14 months

VARIETALS

Merlot 65%, Cabernets 35%

14.5 % VOL.

Contains sulphites.

SERVING

Serve at room temperature.

VISUAL APPEARANCE

Intense colour

AT NOSE

A very fruity wine

ON THE PALATE

An elegant wine with good balance and silky tannins

FOOD PAIRINGS

A fillet of beef roasted with red fruit or red wine, served with roast potatoes and sautéed mushrooms.

