



Château d'Armailhac

5th Classified Growth, AOC Pauillac

THE 2010 VINTAGE

Climatic conditions

2010 was a dry but relatively cool year, with no summer heatwave.

A generally cold winter gave way to a dry and cool spring that ended with some rainfall in mid-June.

Temperatures started rising on 21 June and the summer weather continued throughout a particularly sunny July.

The fine conditions of late July were followed by a cloudier, slightly cooler and very dry August. Summer weather returned on 21 August with high temperatures (reaching 38° C on the 25th and 26th) and cool nights, getting the ripening process off to a good start.

A welcome spell of rain between 6 and 8 September helped the grapes to mature. Acidity levels fell and phenolic maturation was slow but the crop remained in excellent condition.

The fine weather returned, still accompanied by cool nights, encouraging the quality and synthesis of anthocyanins and flavour until the harvest.

After showers on 26 September, picking started on 28 September in very good conditions and ended on 13 October. Naturally concentrated, the grapes were small and their juice, rich and highly coloured, displayed good acidity.

These factors – dry conditions without drought, an exceptional amount of sunshine, cool nights and rainfall that arrived at just the right time – give the 2010 vintage a remarkable identity. A splendid sequel to 2009, it is sure to become an outstanding year in the long history of fine Bordeaux wine.

Harvest 28 September to 15 October

Varietal mix	Cabernet Sauvignon	60 %
	Merlot	23 %
	Cabernet Franc	15 %
	Petit Verdot	2 %

Tasting notes

The colour is dark and intense, almost black.

The nose opens on fruit aromas, especially black cherry, followed by toasted, roasted notes.

The wine is immediately full and powerful on the attack, with well-rounded tannins and fruit flavours that develop notes of vanilla, roasted coffee and toasted nuts.

The long finish is sustained by slightly toasted, oaky flavours.

A powerful Château d'Armailhac of considerable refinement.