

# Perle d'Arché Sauternes AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
VEDARC	Château d'Arche	France	Sauternes
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
90% Sémillon, 10% Sauvignon	13.5%	Yes	Cork



## *Background*

Château d'Arche, based in Barsac, has a good 3 hectare site in Sauternes situated on a clay-gravel rise and surrounded by the great growths. Their Perle de Arché is a rich, concentrated, golden-coloured Sauternes that has notes of honey, dried apricots and almonds with some tangy acidity to add balance.

## *Winemaking*

Grapes are pressed using a pneumatic press. Vinification occurs in stainless steel vats in small batches. Wine is then aged for 6 months in 2 year old barrels for a year before bottling.

## *Tasting & Pairing*

Rich and concentrated wine. Notes of honey and dried fruit, but with a good acidity which provides freshness and minerality.

Pairs easily with a wide range of after dinner dishes; cheese, puddings and biscotti-style biscuits would work well.

## *Sustainability & Extra Information*

[www.chateau-arche.fr](http://www.chateau-arche.fr)