

# 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.

## *Sustainability*

Certified HVE Level 3 in 2019, ensuring the estate maintains a high level of respect for its vineyards and its surrounding areas. This includes water, fuel and fertilisation management and encouraging and promoting biodiversity within the vineyard. With little mechanical input on the whole estate, horses were reintroduced to plough the vines on 10 hectares.

## *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.

## *Extra Information*

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



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