

### CHÂTEAU D'ARSAC PRESENTS

## THE WINEMAKERS' COLLECTION

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Based on an original concept found nowhere else in the world: a different famous winemaker is asked to create the "wine of their dreams" every year on the same terroir, Château d'Arsac in Margaux

#### Interpreting terroir to invent the ideal wine

Started by Philippe Raoux in 2004, this unique undertaking gives carte blanche to various famous winemakers from around the world. They all work with the same terroir: Château d'Arsac, one of the largest estates in the Médoc. A year ahead of the vintage, the winemaker chooses their plot, decides how to prune, what work is to be done in the vineyard, etc., then ferments and ages the wine.

The only mission statement for these creators is: **"to make the wine of their dreams"** ... with no constraints whatsoever.

#### **Focus on the winemaker**

In order to interpret and reflect the terroir, each winemaker makes their own special cuvée, thus leaving their individual stamp as well as their name to make these wines one of a kind.

"It is as though we asked musicians with different backgrounds to play the same score. We are now able to look back and compare the cuvées, and relate to the very strong personality of each winemaker", explains Philippe Raoux.

Philippe Raoux and the team at Château d'Arsac have already welcomed the following winemakers over the past 10 years:

Michel Rolland, Denis Dubourdieu, Andrea Franchetti, Stéphane Derenoncourt, Éric Boissenot, Zelma Long, Susana Balbo, Ntsiki Biyela, Dany Rolland and Alain Raynaud.

... But the story doesn't end there...

For further information, or to order, please visit:

www.winemakerscollection.com or www.shop-arsac.com

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# CHÂTEAU D'ARSAC PRESENTS THE WINEMAKERS' COLLECTION



\*\* "4 Women/ 4 Continents" \*\*

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## \*\* "4 Women/ 4 Continents" \*\*



Zelma LONG i Cuvée N°6 Selma Long



Zelma is one of the world's most influential winemakers. An icon in her country, she was one of the key people behind the success of California wines in the 1970s when she worked for Robert Mondavi and then Simi. She currently makes wine in California and South Africa, and has never wavered from here basic philosophy: a respect for terroir and the most natural possible winemaking. Zelma Long was the first woman to produce a cuvée for the Winemakers' Collection. She was elected International Winemaker of the Year in 2010 by Wine Enthusiast magazine.

#### Zelma's little secrets

The vineyard plots were entirely ploughed. Side shoots were completely removed and leaf thinning was practised. Only one bunch was left per cane.

The grapes were picked by hand once 200 grams had been analysed in each plot to confirm optimum ripeness. Twenty percent of the crop was fermented in open new oak barrels, with pigeage (punching down the cap). Extraction of the rest of the wine, in vat, was achieved with frequent pumping over and the carefully controlled addition

Maceration lasted only two weeks. The wine was aged in barrel for 14 months after malolactic fermentation.

#### TASTING NOTES

COLOUR: crimson with ruby-red highlights.

NOSE: blackcurrant and violet predominate at first, followed by oaky aromas that blend in harmoniously with the fruitiness.

PALATE: The wine starts out quite fresh, with smooth, silky tannin. The powerful flavour continues into a long aftertaste reminiscent of the bouquet. A wine of character with a sufficiently strong tannic structure to age for many years.

NOTES 15 Vinum 16 Jancis Robinson

WINEMAKERS'

COLLECTION

SAISON 7

## Susana BALBO I Season 7 Susana Books



Referred to as "the Eva of Wine", Susana Balbo from Argentina graduated with a degree in oenology in 1981. She has since produced many wines both in her country and abroad. Susana is presently owner of the Dominio del Plata winery in the Andes foothills of the Mendoza region, where she lives with her two children. She previously worked for the famous Catena Zapata winery. She was also the first woman president of Wines of Argentina.

#### Susana's little secrets

In 2012, Susana Balbo did not change the way the vines were tended. Ploughing, leaf thinning, and green harvesting were done on all plots.

After bleeding off 10% of the juice, the grapes were fermented in stainless steel vats with oak planks. Taking place the first 4 days of fermentation, the extraction of colouring matter and tannin was vigorous. The wine stayed on the skins

It was then aged in oak (new barrels and ones used for one previous vintage) for 9 months before early bottling, which took place in September 2013, to retain maximum fruitiness.

#### TASTING NOTES

COLOUR: deep, with brilliant highlights.

PALATE: starts out straightforward, smooth, and with the strong impression of sweetness. The tannin is especially round and smooth. The very long aftertaste features toasty overtones.

A wine of character with a very original and unusual side - like the person who made it.

#### ★★ The Art of Women Winemakers ★★



Ntsiki BIYELA i Season 8

Born in a village in the South African province of KwaZulu-Natal, Ntsiki Biyela became one of the leading winemakers in her country after obtaining her oenology degree from Stellenbosch University and by dint of determination and hard work. She also became South Africa's first black female winemaker. She has been in charge of Stellekaya boutique winery, not far from Cape Town, since 2004. She was also named South Africa's Woman Winemaker of the Year in 2009.

#### Ntsiki's little secrets

There was no green harvesting for this vintage with low yields. The vineyard plots were ploughed and leaf thinning

Ntsiki picked the grapes when they were quite fresh and fermented them at just the right temperature to maintain quality. The wine then underwent a short (2-week) maceration prior to ageing in oak barrels (1/2 new and 1/2 used for one previous vintage).

NOTE 15.5 Jancis Robinson

#### TASTING NOTES

COLOUR: deep red with slight bricking. Best decanted 2-3 hours before serving.

NOSE: elegant, with fruity and slightly toasty aromas. Subtle and attractive.

PALATE: wonderfully and effortlessly refined. Ideal with beef fillet or rack of lamb, and does not call for elaborate cuisine.



NOTES

87 - 89 Robert Parker

87/100 Jean Marc Quarin

87/100 Bernard Burtschy

16,5 Jancis Robinson

Dany ROLLAND I Season 9 January

Dany Rolland studied at the Bordeaux Faculty of Oenology, from which she graduated in 1970. In 1976, she and her husband, Michel, bought the Chevrier laboratory in Libourne, which has since become Laboratoire Rolland in Pomerol. The couple has also managed Château Le Bon Pasteur since 1978 and purchased Château Fontenil in Fronsac, where they currently live, in 1986. Dany continues to manage the lab in Pomerol with a team of ten colleagues to meet the needs of some 400 clients. She also takes part in her husband Michel's consulting activities.

#### Dany's little secrets

Once again, work in the vineyard proved to be of the utmost importance. An initial leaf thinning was done, followed by the thorough elimination of side shoots, green harvesting, and a second leaf thinning 20 days prior to picking.

The white wine grapes were picked very ripe and entirely fermented in new oak barrels for 8 months.

The red wine grapes were also picked when perfectly ripe. Twenty percent of the crop was fermented in new oak barrels. The remainder underwent alcoholic fermentation in vat after 10 days of cold maceration. The wine stayed on the skins

It was then aged in oak barrels (both new and used for one previous vintage) for 17 months.

#### TASTING NOTES

COLOUR: beautiful deep red

NOSE: delicate, classy, and seductive, like the winemaker! Perfect, with hints of ripe and candied fruit.

PALATE: delicious with all sorts of game and roasts. Straightforward, dynamic, and elegant, this Season 9 wine will be even better in a few years.



NOSE: ripe and candied fruit aromas to begin with, then roasted, mocha, and vanilla nuances after