

Château d'Armailhac

CHÂTEAU d'ARMAILHAC 2020

Varietal mix
59% Cabernet Sauvignon
30% Merlot
8% Cabernet Franc
3% Petit Verdot

Harvest
From 10 to 29 September



Tasting notes

The wine is a deep, crimson-hued red. The full and expressive nose opens on black fruit aromas with refined touches of roasted coffee-bean. The bouquet becomes more intense with airing, revealing morello cherry aromas and more succulent notes of confectionery.

The rich and structured attack shows perfectly ripe fruit, while the packed and generous mid-palate combines blackcurrant and liquorice flavours, set off by abundant and remarkably well-constructed tannins. Unfailing freshness underlines the long and harmonious finish.



Weather conditions

A particularly mild winter and significantly higher than normal temperatures in early spring encouraged early budbreak, about ten days earlier than the long-term average. A snow flurry in late March fortunately had no effect on the vines.

Spring continued to be warmer than usual, with spells of heavy rain, especially in early May. Anticyclonic conditions returned in mid-May, bringing warm and dry weather and significantly accelerating the vegetation cycle, especially during flowering, which occurred 12 days earlier than the average.

Contrasting weather in June gave way to early-summer heatwaves and drought, especially noticeable in July. However, spells of rain in August set off the veraison process and helped the berries to ripen evenly.

The grapes were in perfect condition as picking started. The 2020 harvest was among the earliest on record, favoured by exceptional anticyclonic weather and rising temperatures which brought all grape varieties to full ripeness sooner than usual.

Picking at Château d'Armailhac took place between 10 and 29 September in ideal weather. The grapes were in perfect condition, producing beautifully balanced wines that are very full on the palate, underpinned by powerful yet seamless tannins and displaying great freshness