

Chateau d'Arche

Soleil d'Arche 2022



TASTING NOTE

The 2022 Soleil d'Arche exudes bold dried apricot, candied grapefruit, and lemon notes. A balanced palate showcases refreshing fruitiness, with finish echoing fresh apricots and white peach. Enjoyable now, with aging potential.

VITICULTURE

Made from the most qualitative plots of Château d'Arche. A perfect balance of tradition and innovation where horses and electric tractors are used to work the soil maintaining the microbial life under the surface.

VINIFICATION

10% in one-year barrels and 90% in stainless steel vats.

FOOD MATCHING

To be served chilled between 8 to 10°C as an aperitif, with cheeses or on spicy and exotic dishes like curries and rice, dishes with coriander as well as light fruit-based desserts.

SIZE	37.5cl
VINTAGE	2022
ABV	13.5%
GRAPE VARIETIES	Semillon (85%), Sauvignon Blanc (12%), Muscadelle (3%)
CLOSURE	Vino-Lok
SKU CODE	L7800622
EXPRESSION	White, Sweet
COUNTRY	France
REGION	Bordeaux
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Vino-Lok
PH	4.04
TOTAL ACIDITY	3.09g/l Tartaric
RESIDUAL SUGAR	107.4g/l
SKU	L7800622