



Château D'ARMAILHAC 2005

PAUILLAC - 5EME CRU CLASSE

OVERVIEW

The existence of Château d'Armailhac dates back to the late 17th century (1680), as property of the Armailhacq brothers. In the late 18th century, the vineyard is generally called Mouton d'Armailhacq. In 1855, it is classified as a Fifth Growth. In 1878, Comte de Ferrand, son-in-law of Armailhacq, acquires the estate. In 1931, he creates the "Société Anonyme du Domaine de Mouton d'Armailhacq". The young Baron Philippe de Rothschild becomes a minority shareholder then, in 1933, acquires all the shares in return for a life annuity for the Comte de Ferrand. A year later, on the latter's death, Baron Philippe becomes the effective owner of the estate. Mouton d'Armailhacq is renamed Mouton Baron Philippe in 1956, then Mouton Baronne Philippe until the vintage 1988. In 1989, Baroness Philippine decides to restore its original identity to Mouton d'Armailhacq, giving it the name Château d'Armailhac.

VINEYARD

Soil: Light and very deep gravel on a clay-limestone base

Surface: 70 hectares

Average age of the vineyard: 46 years

Grape varieties: 52% Cabernet Sauvignon / 36% Merlot / 10% Cabernet Franc / 2% Petit Verdot

VINIFICATION

Manual harvest. Manual sorting and then second sorting with optic sorting table. Cellar management by gravity. Plot by plot management. Classical vinification in stainless steel vats with control of temperatures. Pumping over. Ageing for 18 months in new oak barrels (1/3), in one year old barrels (1/3) and in two years old barrels (1/3).

MATCHING FOOD AND WINE

Serve at 17-18°C with roasted quails with raisins, médaillon of veal and morels, or with rack of lamb, along with seasonal vegetables. This wine will be the perfect partner for a good selection of cheeses or dark chocolate desserts.

AGEING POTENTIAL

More than 15 years

AWARDS

Robert Parker / Erobertparker: 90 | Wine Spectator: 90 | Decanter: 15 | Bettane & Desseauve: 17 | Neal Martin / Erobertparker: 90



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