



Archibald

AOP Malepèrre 2023

750 ml - ALC. 14 % BY VOL.

This emblematic La Sapinière cuvée is a blend of two single parcels: one of Merlot and one of Cabernet Franc.

Generous, indulgent, broad and fresh, it reflects the Atlantic character of our terroir—like a walk through the holm oak woods of the Malepèrre foothills.

Archibald is elegance as an inheritance, the quiet strength of a generous land. A wine that embodies a perfect balance of character, finesse and generosity, echoing the family story that inspires it.



Grape Varieties

70 % Merlot, 30 % Cabernet Franc

Winemaking

Born from a parcel-by-parcel selection designed to express the very best of our terroir. After harvest, maceration lasts 30 days for both Merlot and Cabernet Franc, with a gentle fermentation maintained between 23 and 28°C to preserve aromatic finesse. Daily punch-downs and rack-and-returns ensure optimal extraction, revealing the wine's full richness and depth.

Aging

The wine is first aged for five months in tank, then for fifteen months in medium-toast French oak barrels. A portion is matured in 5 hL demi-muids, also medium toast, while another is aged in a 10 hL natural stoneware amphora. This diversity of aging vessels brings balance, finesse and complexity to the cuvée.

Tasting Notes

The colour is deep. On the nose, generous black fruit aromas take the lead, carried by delicate notes of strawberry jam and lifted by a fine peppery touch. On the palate, the attack is broad yet precise, unfolding into a structured, elegant texture full of indulgence. The finish, perfectly balanced, shapes a wine that is both refined and warm-hearted.

Recommended serving temperature: 18–20°C

Food Pairing

Perfect alongside the emblematic dishes of Occitan gastronomy: duck confit, roasted duck breast or cassoulet. It is also ideal with pan-seared foie gras, a juicy duck breast, or an Espezel rib steak. An excellent match with a chocolate fondant.