Château
d'Armailhac

GRAND CRU CLASSÉ

PAUILLAC

Table of contents

The resurgence of a flagship Pauillac estate

Château d'Armailhac
© Gabriel Guibert

The 2021 vintage marked the beginning of a new chapter in the history of Château d'Armailhac. An 1855 Classified Growth rooted in the Pauillac terroir since the 14th century and acquired by Baron Philippe de Rothschild in 1933, the estate recently completed an extensive refurbishment.

While looking resolutely towards the future, it has lost nothing of its authenticity and deep roots in Pauillac as it follows the path traced first by Baron Philippe, then by Baroness Philippine. Today, Camille Sereys de Rothschild, Philippe Sereys de Rothschild and Julien de Beaumarchais de Rothschild maintain the same exacting standards as their predecessors in their quest to make the finest wines from the exceptional terroirs on which their estates are located.

"Our family is deeply attached to Château d'Armailhac, acquired in 1933, the birth year of our mother Baroness Philippine de Rothschild. Together with Château Mouton Rothschild and Château Clerc Milon, it embodies our roots in Pauillac and our passion for great terroirs. We wanted to give the estate cutting-edge production facilities consistent with our vision of its future."

Philippe Sereys de Rothschild

Chairman and CEO of
Baron Philippe de Rothschild SA and
co-owner of Château d'Armailhac

Château d'Armailhac
© Gabriel Guibert

Philippe Sereys de Rothschild
© Mathieu Anglada

A HISTORY THAT DATES BACK TO THE BEGINNINGS OF PAUILLAC

The first traces of the vineyard date back to the 14th century. The land on which Château d'Armailhac (or d'Armailhacq) now stands was initially part of the Seigneurie de Mouton, a feudal estate which then spanned over 2,000 hectares (5,000 acres), some of it planted with vines.

The vineyard became an estate in its own right in 1660 when a succession brought it into the hands of the **d'Armailhacq family**, which gave it its name. With strong roots in Pauillac, the family retained the estate for seven generations, maintaining and managing it with ambition and foresight. New plots were added to the vineyard over time, and by the early 19th century the cellars could hold over 1,000 barrels.

Château d'Armailhac (then called Mouton d'Armailhacq) became a Médoc Fifth Growth in the 1855 Classification and was even considered by one broker to be "one of the best of the fifths".

The estate at the time belonged to Armand d'Armailhacq. A pioneer of modern winegrowing in the Médoc, he published the first treatise on the subject in 1855, the same year as the classification. *La Culture des vignes, la vinification et les vins dans le Médoc* [Vinegrowing, Winemaking and Wines in the Médoc] remained a reference for many years. In the book, he describes innovative vineyard management methods which would inspire modern viticulture, introducing in particular the first notions of plot management.

Comte Adrien de Ferrand inherited Château d'Armailhac in the late 19th century. He continued the work in the vineyard and rebuilt the vat-house and outbuildings. The count also invested in the fight against vine diseases, notably the phylloxera blight which was then devastating.

CHATEAU-MOUTON-D'ARMAILHACQ
(5e CRU CLASSÉ)
MM. de Ferrand et héritiers d'Armailhacq, propriétaires.

He continued his work in the early years of the 20th century, organising lectures on measures to counter frost and hail. He also founded the syndicate of owners of Médoc classified growths, the *Union syndicale des grands crus classés du Médoc.* In addition to his involvement in the wine business he played an active part in Pauillac life, becoming mayor in 1888. With the same energy and determination to embrace modernity, he brought gas lighting to the town.

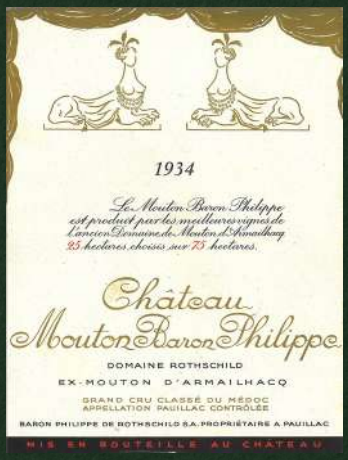
The history of Château d'Armailhac is thus bound up with that of great men of wine who share a pioneering mindset. Given Château d'Armailhac's history, it comes as no surprise that the estate was acquired by Baron Philippe de Rothschild, a great visionary of the wine world.

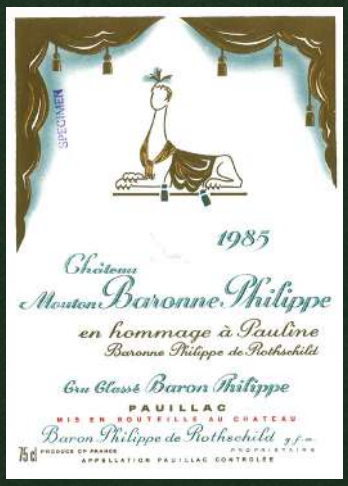
Baron Philippe de Rothschild acquired Château d'Armailhac, then called Mouton d'Armailhacq, in 1933, the year Baroness Philippine was born.

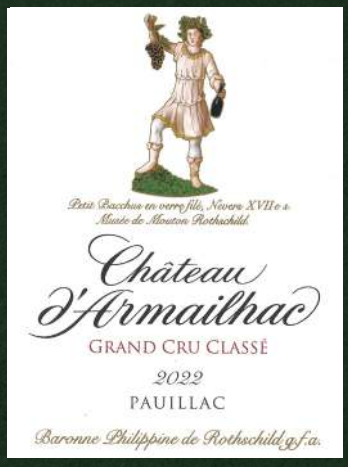
It was renamed Château Mouton Baron Philippe from the 1934 vintage, then Château Mouton Baronne Philippe in 1975 in tribute to Baroness Pauline, Baron Philippe's second wife. Baroness Philippine decided to restore the name Château d'Armailhac in 1989, after Baron Philippe's death.

This authentic Pauillac estate has been given a new lease of life by **Camille Sereys de Rothschild, Philippe Sereys de Rothschild and Julien de Beaumarchais de Rothschild,** who have taken its destiny in hand with the same enthusiasm and rigorous standards as their illustrious predecessors.

From left to right: Philippe Sereys de Rothschild, Camille Sereys de Rothschild, Julien de Beaumarchais de Rothschild - © Gabriel Guibert







Since 1989, the label has featured a 17th-century spun-glass Bacchus displayed in the Museum of Wine in Art at Château Mouton Rothschild.

THE VINEYARD: AN APPROACH DRIVEN BY AUTHENTICITY

The philosophy behind everything at Château d'Armailhac, in the words of Estate Director Lucie Lauilhé, is to:

"Meet the most exacting standards at all times to make a wine that is of its place, revealing the finest interpretation of its terroir and vintage while respecting the winegrower's craft and looking forward to a sustainable future."

The Château d'Armailhac vineyard spans over 80 hectares (200 acres) on four gravel banks, representative of the different types of soil of the Pauillac appellation.

The Château d'Armailhac vineyard © Gabriel Guibert

At the heart of the estate, **the Obélisque bank** consists of deep gravel in a clay-sand matrix over a clay-rich subsoil. It is an ideal terroir for Cabernet Sauvignon, a variety almost native to the estate, where it expresses its power with great elegance.

The Château d'Armailhac vineyard,
The Obélisque bank
© Gabriel Guibert

The second, **the Levantines bank**, is made up of washed light gravel with a small amount of clay, encouraging the vines to put down deep roots which regulate their nitrogen and water uptake. This terroir brings out all the refinement of the Cabernet Sauvignon grapes grown there.

Cabernet Franc, another traditional Bordeaux grape variety, also flourishes on the gravelly soil. Cabernet Franc vines with an average age of 60 years represent 8% of the vine population at Château d'Armailhac, a rather high proportion for a Médoc vineyard, and are mostly found on the Levantines bank.

The Pibran bank is made up of moderately deep gravel over a clay base, and also hosts several fine plots of Cabernet Sauvignon. As the grapes experience water stress later on in the season, they show a high concentration of polyphenolic compounds, generating a tannic structure that brings power to the final blend.

The estate's oldest Merlot plots are planted on the slopes of the Pibran bank, providing an ideal terroir for the variety, which flourishes on the richer clay soil.

The Château d'Armailhac vineyard,
Béhéré bank © Gabriel Guibert

The Béhéré bank has two complementary terroirs: concreted gravel on the top and clay on the slopes and at the bottom. Cabernet Sauvignon flourishes on the upper part, where the gravel soil causes sometimes considerable water stress. That is also where the Petit Verdot plots are planted.

An old Cabernet Sauvignon
vinestock, Château d'Armailhac
© Gabriel Guibert

This typical Médoc variety almost always features in the final blend, bringing structure and a touch of spice. The clay soils in the lower part of the bank form an ideal terroir for Merlot, where it reveals all its freshness.

With this combination of different but complementary terroirs, each grape variety can be grown in ideal conditions for achieving its full qualitative potential. The diversity within the plots helps to moderate potential weather-related excess in any given vintage, a unique feature reflected in an elegant classicism whatever the vintage.

Cabernet Sauvignon may be regarded as almost native to Château d'Armailhac. Its prominence is closely linked to the estate because that is where, in the mid-19th century, its then-owner, Armand d'Armailhacq, with Baron Hector de Brane, introduced the variety and encouraged others in the region to grow it.

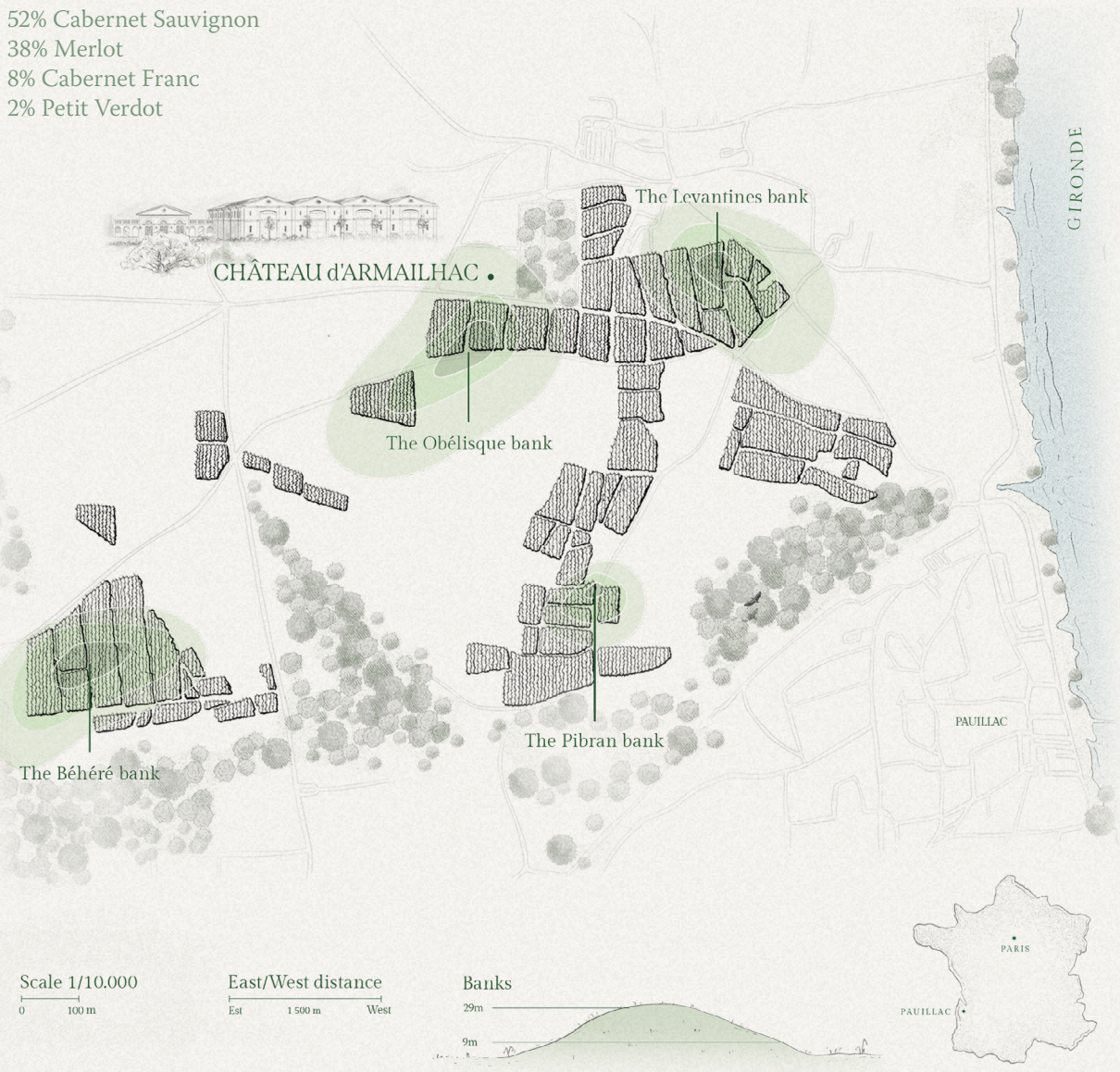
The Cabernet Franc vines on the Levantines bank come from massal selections of vinestocks over 60 years old. Each vinestock has unique characteristics which enhance the exceptional complexity the variety brings to the blend. These remarkable Cabernet Franc vines make a key contribution to the identity of Château d'Armailhac.

Bearing witness to the vinegrowing methods of previous centuries, the estate is also an ancestral storehouse of plant material. In order to preserve this inestimable heritage, selections of the most interesting vines of each variety are kept as the vineyard is renewed, for propagation. As a result of these massal selections, some replanted vines are direct descendants of those found historically in the plots of the Château d'Armailhac vineyard, helping to secure its long-term sustainability by preserving the genetic diversity that is a key factor for ensuring high-quality wines.

2024 Data

Vineyard composition Château d'Armailhac

52% Cabernet Sauvignon
38% Merlot
8% Cabernet Franc
2% Petit Verdot



Tasting the grapes as the harvest approaches at Château d'Armailhac © Gabriel Guibert

A determination to respect the earth and the existing plant material guide technical choices at all times. The vinegrowers at the estate tend the vines with a constant awareness of the terroir, which involves understanding how the soils work agronomically and adapting farming practices to the behaviour of the vines grown there, especially in relation to weather conditions. That implies dynamic vineyard management, adapting vinegrowing itineraries, ranging from manual tasks to tillage, in order to get the best out of each plot.

Cover crops and composted manure help to maintain the level of organic material needed to ensure the vineyard's long-term sustainability.

At the same time, agronomic vineyard management involves sowing cereal crops on certain plots. These cover crops may be maintained temporarily depending on the conditions of the vintage, especially water and nitrogen stress levels, in order to encourage the microbial life of the soil.

Other practices, such as pruning designed to encourage sap flow and extend the vinestock's lifespan, also help to preserve Château d'Armailhac's vinegrowing heritage and secure its long-term future.

PRECISE VINIFICATION AND MATURING TO EXPRESS THE BEST OF THE TERROIRS

The 2021 vintage was the first to be brought in and vinified at Château d'Armailhac's new winery. The owners have given the château modern production facilities consistent with the pursuit of improved quality and the efforts made in the vineyard. The new vat-house and barrel hall were completed after two years of construction work.

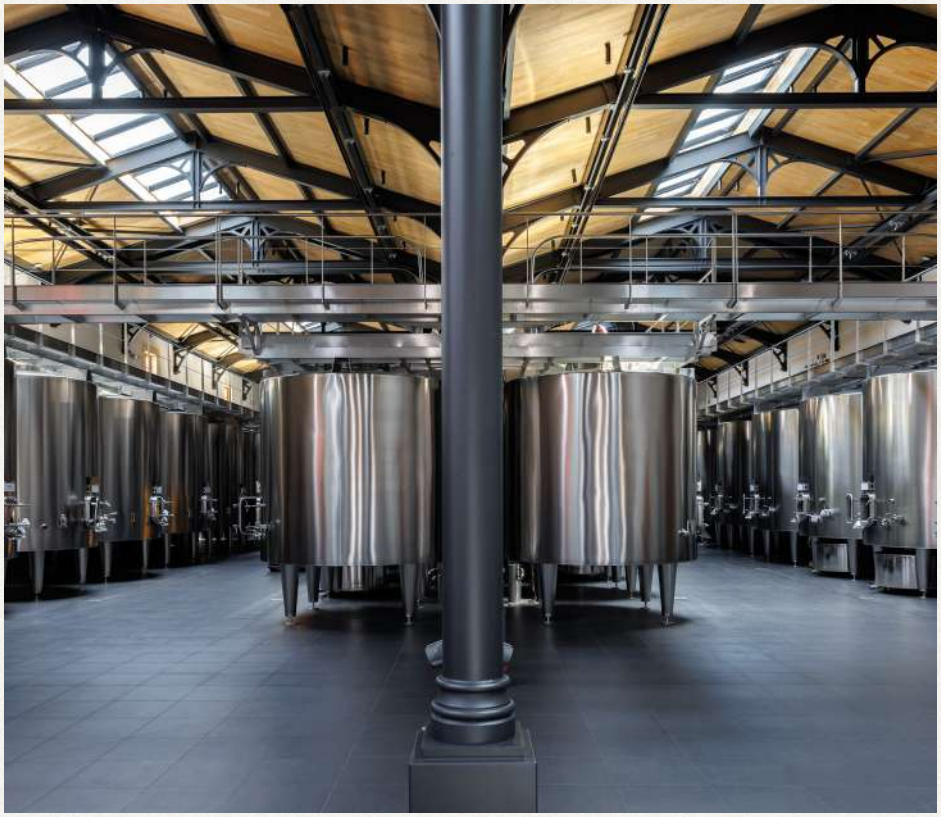
Built on the site of the former installations, the new facilities blend perfectly into the local landscape and look as though they have always been there.

The winery has been designed for excellence to ensure the best possible working conditions, from receiving the grapes to maturing the wine.

Façade of the winery at Château d'Armailhac
Cédric Marc, cellar master
© Gabriel Guibert

The technical team were involved in the project from the outset to ensure that the winery, first and foremost a workplace, meets their needs as fully as possible.

The vat-house has two lines for receiving and sorting the grapes. When they operate in parallel, grapes from differents plots, and potentially of different varieties, can be harvested and brought in at the same time, as they reach optimum maturity. Fifty temperature-controlled vats of different sizes offer great flexibility and adaptability in vatting choices and allow for more precise plot selection, or even selection within parcels. Each batch is thus vinified separately in accordance with a specific technical protocol. The vats are gravity-fed, using mobile hoppers to keep the grapes intact.



The Château d'Armailhac vat-house
© Gabriel Guibert

After vatting, the wine is run off and matured for 18 months in French oak barrels kept in two barrel halls on two floors, each housing a different vintage. The temperature and humidity are perfectly controlled.

Other types of container, such as amphorae and larger barrels, are being tested experimentally.

The Château d'Armailhac
barrel hall
© Gabriel Guibert

The Château d'Armailhac
Trialling an amphora
© Gabriel Guibert

The Château d'Armailhac
barrel hall
© Gabriel Guibert

Exacting environmental requirements

The new building is constructed to an environmentally responsible design in order to limit the environmental impacts of vinification and maturing as well as the use of resources.

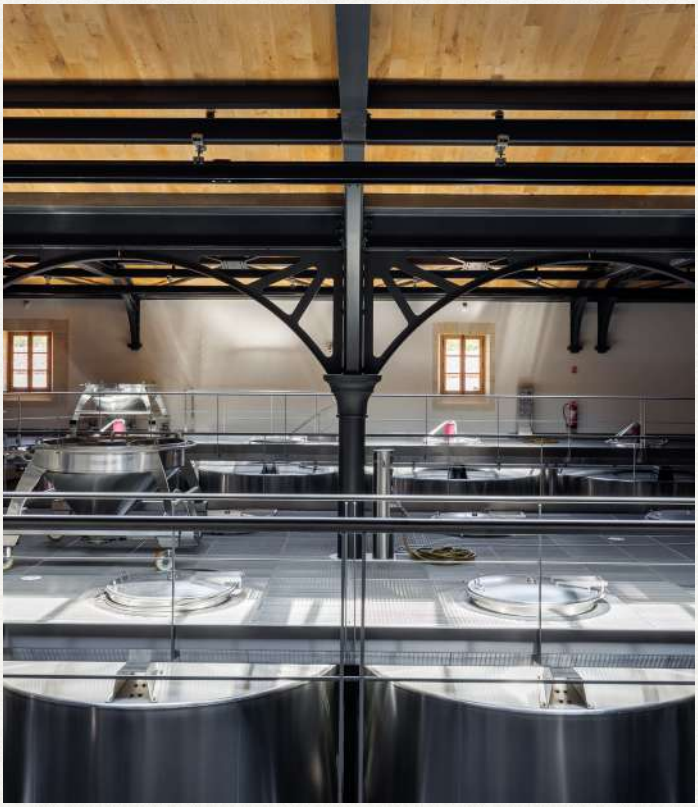
Almost 1,000 m^2 of solar panels have been installed on the roof to make the winery self-sufficient in electricity while also supplementing the power supply to the workspaces next to the vat-house.

The winery has an innovative rainwater recovery system: water collected from the roof is gravity-fed through pipes within the vat-house pillars to a 350-m^3 tank where it is stored and used for the estate's various needs.

The temperature-control system is underground and insulated, significantly limiting loss of heat or cold.

In addition, the vat-house has a system, incorporated into the building design, to capture the carbon dioxide given off during fermentation.

The Château d'Armailhac vat-house
© Gabriel Guibert



The Château d'Armailhac vat-house, pillar with rainwater recovery system
© Gabriel Guibert

The Vitipôle © Baron Philippe de Rothschild

The site also hosts the central technical facilities, known as the Vitipôle. The buildings, entirely renovated, repurposed and enlarged, came into operation in 2023. The aim of this major project, begun in 2020, was to provide cutting-edge resources tailored to the long-term vineyard needs of the family's three Pauillac estates while also offering better personal and environmental protection. The Vitipôle houses the tractor fleet, tools, vinegrowing equipment, a specific vineyard-protection area and various facilities for staff. As well as enabling workers to react and adapt quickly to conditions in the vineyards, the Vitipôle offers them very high-quality working and safety conditions.

CHÂTEAU d'ARMAILHAC: A PERFECT ILLUSTRATION OF THE PAUILLAC STYLE

Château d'Armailhac wines are made from a blend of Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot in proportions which differ according to the vintage, since the ideal conditions for each terroir and each grape variety will vary depending on the year.

Typically for a Pauillac wine, Cabernets predominate in the blend. The relatively high proportion of Cabernet Franc is a hallmark of Château d'Armailhac, generally representing 10-12% of the varietal mix but rising to as much as 20% in some vintages. The inimitable character bestowed by the grapes from plots on the Levantines bank, with vines over 60 years of age, is an integral part of Château d'Armailhac's identity. There, the variety expresses its supreme elegance.

The highly refined and remarkably smooth tannins give the wine great style. Cabernet Franc embodies the exceptional terroir on which it is grown and from which it draws the sappy fruit typical of Château d'Armailhac.

The wine is defined by a kind of elegant classicism, discernible whatever the vintage. The tannic structure is both robust and refined, providing a perfect foil for a complex array of aromas and flavours which continue to expand and emerge over time, with consistently forward fruit and typical lead pencil notes. Château d'Armailhac has considerable ageing potential but may also be enjoyed young. It is a perfect illustration of the Pauillac style, combining all the features of a great wine while remaining approachable.

Château d'Armailhac
© Gabriel Guibert

Château d'Armailhac 2022
© Gabriel Guibert

A DEDICATED TEAM PASSIONATE ABOUT THEIR WORK

Château d'Armailhac has its own team of vineyard and winery workers. Lucie Lauilhé took over at the head of the estate in 2021. She is backed up by cellar master Cédric Marc and vineyard manager Mathieu Maudet, who oversee a team of about thirty people.

Cédric Marc, Lucie Lauilhé, Mathieu Maudet
© Gabriel Guibert

Alongside Château Mouton Rothschild and Château Clerc Milon, Château d'Armailhac is one of the three Pauillac estates belonging to the Mouton branch of the Rothschild family. The three châteaux thus benefit from the shared expertise and know-how of all their teams, coordinated by Head Winemaker Jean-Emmanuel Danjoy.

Lucie Lauilhé and Jean-Emmanuel Danjoy
© Mathieu Anglada

TIMELESS ELEGANCE

The owners wanted to create a place that would reflect the identity of Château d'Armailhac, a combination of timelessness, local roots and elegant sobriety. One of the key challenges facing the architects was to create buildings that blended seamlessly into the Pauillac winegrowing landscape.

The renovation started with the technical facilities, which were completed in 2021. Setting the tone for the entire refurbishment, the natural look of timber and Gironde stone is the guiding thread of a site rooted in its terroir. Echoing the north side of the complex, the Baroness Philippine Atrium, named in honour of Philippine de Rothschild, was completed a few months later and now accommodates most of the company's Châteaux and Domaines staff. In the middle stands a majestic century-old arbutus tree which the owners wanted to preserve as an eye-catching central feature of the site.

The main courtyard at Château d'Armailhac
© Gabriel Guibert

Behind the Atrium stands the last part to be completed, the Orangerie. A tribute to the 18th-century conservatories that are a traditional feature of many châteaux, it owes its name to the large windows that give onto the beautiful tree on the courtyard side and an extensive park on the garden side.

Warm, friendly and adaptable, the Orangerie seems to extend directly into the park when the great windows are open.

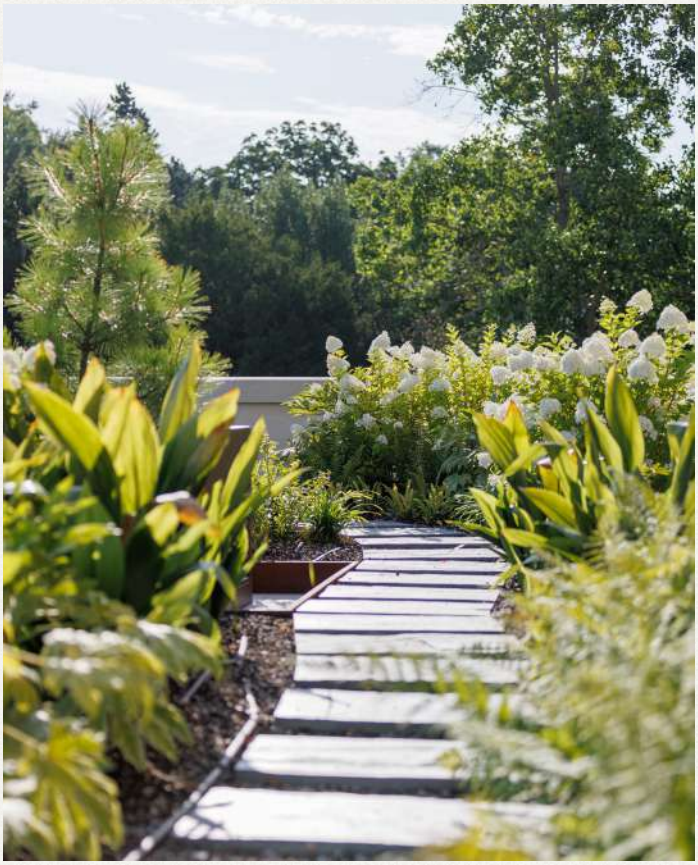
It is a place to welcome the estate's guests, as well as one where staff can gather for key events in the company's life. It also has a lounge and a dining-room to host guests for business lunches or dinners.

Inside the Orangerie
© Gabriel Guibert

A green terrace provides natural temperature control and insulation, as well as fresh herbs for the chef who cooks for the three estates.

© Gabriel Guibert

© Gabriel Guibert



The Orangerie green terrace
© Gabriel Guibert

Two large stone staircases flanking the façade lead to a stone terrace that offers a unique vantage point overlooking the park and part of the Château d'Armailhac vineyard.

The site is bordered by a verdant park that links Château d'Armailhac with Château Mouton Rothschild.

The Park © Pierre Grenet

Yew alley in the park,
Obelisk © Pierre Grenet

An alley of cone-shaped yew trees runs through the park, offering a beautiful view towards the southern entrance. Its focal point is the obelisk topped with a golden star which has given its name to the plot of the Château d'Armailhac vineyard on which it stands.

With nearly 500 trees, the park is a haven of biodiversity. It contains over a hundred different species, some of them centuries old, including fifteen or so magnolias. Cedar, beech, oak and plane as well as a sequoia, most of them planted nearly a hundred years ago, provide a rich habitat for local fauna and flora.

Female sphinx © Gabriel Guibert

Six female sphinxes wait like guardians of time to greet visitors at the park entrances.

The refurbishment of Château d'Armailhac not only offers the estate a beautiful setting but also turns it into a vibrant working and meeting place for the three Pauillac estates and, as Philippe Sereys de Rothschild likes to put it, their beating heart.

Day by day the story continues to be written and Château d'Armailhac, radiant in its new-found finery yet still deeply rooted in its Pauillac terroir, looks steadfastly to the future.

Château d'Armailhac

GRAND CRU CLASSÉ

PAUILLAC

www.chateau-darmailhac.com

@chateaudarmailhac_

Press Contact

Communication Department – Château d'Armailhac
Tel: + 33 (0)5 56 73 20 20 – e-mail: press@bphr.com

Drink responsibly.