

# Château D'Armailhac 2000

CSPC# 749548

750mlx12

13.2% alc./vol.

**Grape Variety**

58% Cabernet Sauvignon, 42% Merlot

**Appellation**

Pauillac

**Classification**

5<sup>th</sup> Grand Cru Classe

**Website**

<http://www.chateau-darmailhac.com/vintages/chateau-darmailhac-2000>

**General Info**

Château d'Armailhac, previously named Château Mouton-d'Armailhacq (historical name from inception, 1750–1955), Château Mouton-Baron Philippe (1956–1973), Mouton Baronne (1974–1978) and Château Mouton-Baronne-Philippe (1979–1988), is a winery in the Pauillac appellation of the Bordeaux region of France. The wine produced here was classified as one of eighteen *Cinquièmes Crus* (Fifth Growths) in the Bordeaux Wine Official Classification of 1855.

The Chateau has 126 acres (0.51 km<sup>2</sup>) planted with Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot with an average annual production of over 18,000 cases. Since 1989 its original identity has been restored and it is now known as Château d'Armailhac. Baron Philippe de Rothschild bought the estate in 1933 and it remains in the hands of his daughter, Baroness Philippine de Rothschild.

**Vintage**

After a cold, dry start to the year, a change in the weather pattern brought higher-than-average temperatures and rainfall from February. Budding took place at the end of March, and the mild weather persisted through April. May and June were very warm, with average rainfall; a number of storms were recorded in May.

The first flowers appeared on 23 May. Rapid and even flowering augured well for the rest of the vegetation cycle. The first fortnight of July, cool and wet, was followed by a prolonged period of fine weather. A generally reliable indicator of future quality, the mid-veraison point was noted 7 to 8 days earlier than average for Merlot and Cabernet Sauvignon (4 and 5 August respectively, rather than 11 and 13), and two days earlier than average for Cabernet Franc (12 August rather than 14).

A few very hot days in late July and early August interrupted the growth of the vine, helping to concentrate sugar and phenols in the berries. The fine weather continued in September; some light rain ensured that the grapes reached full maturity. The harvest took place in good conditions, with plenty of sun during the day. The grapes were healthy, well-coloured, tannic and full of flavour.

**Vineyards**

Today the property comprises 50 ha of land under vine, with more being planted, so the expansion of the late 20th century continues. There are three principle vineyards, including the 26 hectare *Plateau des Levantines et de L'Obélisque*, an extension of the Carruades croupe, where gravel reigns supreme, the 19 hectare *Plateau de Petit Pibran*, which has soils of sand and chalk over a limestone base, and *Le Croupe de Béhéré*, 5 hectares of light gravel up to three metres deep in places. They are planted at a density of 8500 vines/ha, with 57% Cabernet Sauvignon, 23% Merlot, 18% Cabernet Franc and 2% Petit Verdot, with an average age of 47 years, although some sections of the vineyard are easily a century old. Tending the vineyards and making the wine is down to the team at Mouton-Rothschild.

**Harvest**

25 September to 6 October

**Maturation**

Fermentation temperatures are allowed to rise quite high, blending follows malolactic fermentation, and the wine spends 16 months *en barrique*, of which about 30% are new, the remainder being old Mouton barrels.

**Tasting Notes**

The wine has a fine, dark red colour with a garnet tint. The nose, both floral and full of fruit, reveals fine smoky notes. On the palate, well-balanced structure on forward mature tannins, mingles with red fruit flavours (redcurrant, blackcurrant), liquorice and spices. The long, lingering finish, displaying a fine harmony between round and full-bodied tannins, bodes well for this characteristic vintage



**Serve with** Chateau d'Armailhac is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Young vintages can be decanted for 2-3 hours. This allows the wine to soften and open its perfume. Older vintages might need very little decanting, just enough to remove the sediment. Chateau d'Armailhac is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau d'Armailhac is also good with Asian dishes, hearty fish courses like tuna, mushrooms and pasta.

**Production** 16,667 cases made

**Cellaring** Drink 2007-2020

**Scores/Awards** **92 points** - James Molesworth, Wine Spectator - Web Only 2016  
**90 points** - James Suckling, Wine Spectator - March 31, 2003  
**89-91 points** - James Suckling, Wine Spectator - Web Only 2001  
**89 points** - Robert Parker, Wine Advocate #189 - June 28, 2010  
**91 points** - Robert Parker, Wine Advocate #146 - April 22, 2003  
**90-91 points** - Robert Parker, Wine Advocate #139 - February 27, 2002  
**90-93 points** - Robert Parker, Wine Advocate #134- April 22, 2001  
**81-83 points** - Neal Martin, Wine Journal - December 31, 1999  
**88 points** - Roger Voss, Wine Enthusiast - June 1, 2003  
**89 points** - Stephen Tanzer, ST's International Wine Cellar - June 2003  
**16.5 points** - Jancis Robinson, JancisRobinson.com - May 2009  
**88 points** - Jeff Leve, thewinecellarinsider.com - May 28, 2014  
**88 points** - Jeff Leve, thewinecellarinsider.com - March 5, 2010  
**89 points** - Jean Marc Quarin (score only)  
**15 points** - Vinum Wine Magazine (score only)  
**88 points** - Falstaff Magazine (score only)  
**16.5 points** - La Revue du Vin France (score only)  
**95 points** - Campbell Mattison, The Wine Front (score only)  
**16 points** - Bettane & Desseauve (score only)  
**1 star** - Le Guide Hachette des Vins - 2004

**Reviews** *"This is lovely, with steeped currant, fig and blackberry fruit flavors that flow easily along with singed juniper, black tea and iron notes. At peak, but no rush, as the balance is there. —2000 Bordeaux blind retrospective (December 2015). Drink now through 2023. 16,667 cases made."*  
- JM, Wine Spectator

*"Juicy red. Plenty of tobacco, berry and currant character in this. Medium-bodied, with fine tannins and a long finish. Best after 2008."*  
- JS, Wine Spectator

*"Big, juicy wine. Intensely grapey. Gushing with fruit. Full-bodied and chewy. Smoky and gamy. Armailhac gets better and better. Score range: 89-91"*  
- JS, Wine Spectator

*"A slight downgrade from my original score, this wine is quite evolved, displaying ripe plum, black currant, and chocolate notes as well as hints of cedar and espresso. Soft, round, and close to full maturity, overall it is a medium-bodied wine to drink now and over the next decade or more."*  
- RP, Wine Advocate

*"This continues to be one of the most seductive and luscious d'Armailhacs I have ever tasted. It may be my favorite vintage of d'Armailhac. Opaque purple-colored, this blend of 58% Cabernet Sauvignon and 42% Merlot has surprisingly good acidity with the high Merlot content and high tannin, but an expressive, opulent mid-texture and loads of charcoal-infused, cedary, black currant fruit intermixed with spice box, dried herbs, and espresso notes. The wine is full-bodied, sweet, and expansive. Anticipated maturity: 2007-2020"*  
- RP, Wine Advocate

- Reviews** *“Seductive and luscious, the 2000 is a blend of 58% Cabernet Sauvignon and 42% Merlot. It boasts a saturated purple color along with smoky, licorice-infused, cedary, black currant-scented aromas with plenty of toasty oak. Dense, opulent, seamless, and medium to full-bodied with sweet tannin, it has loads of volume, depth, and power. Anticipated maturity: 2003-2016.”*  
- RP, Wine Advocate
- “An exotic, spicy, gorgeously rich blend of 58% Cabernet Sauvignon and 42% Merlot, the 2000 exhibits a dense garnet/plum/purple color in addition to a big, smoky nose of espresso, nuts, Asian spices, black plums, currants, and leather. Superbly concentrated, with sweet tannin, and a thick, juicy texture, it must be the best d'Armailhac ever made. Anticipated maturity: 2005-2020.”*  
- RP, Wine Advocate
- “Not much on the nose. Seems a bit thin on the palate. Lacks depth and roundness. No bad but this lacks the concentration and decadence that many 2000's have. Tasted April 2001.”*  
- NM, Wine Journal
- “Juicy fruit is the dominant character of this delicious, immediately accessible wine which is made by the Mouton-Rothschild team. There are certainly wood layers, and huge tannins, but the wonderful fresh fruit just cannot be subdued.”*  
- RV, Wine Enthusiast
- “Full ruby-red. Aromas of blackcurrant, smoke and roasted, nutty oak. Concentrated and sweet but in the process of shutting down. Impressively dark, primary flavors of cassis, violet and bitter chocolate supported by sound acids.”*  
- ST, International Wine Cellar
- “Pretty unevolved crimson in hue though the rim is starting to fade. Hint of buckwheat on the nose. A little jagged next to the completeness of the Tour Haut-Brion. Bloody and quite dry and solid on the finish. The tannins are more rustic than the Tour Haut-Brion. Relatively light. Good balance. Drink 2010-2018. Date tasted 6th May 09.”*  
- JR, JancisRobinson.com
- “Mature, soft, easy drinking Pauillac with a tobacco, cassis and earthy, forest character. This requires drinking as it's not meant to age much after this point.”*  
- JL, thewinecellarinsider.com
- “Offering secondary notes of tobacco, earth and truffle. This medium bodied wine did not seem fully ripe. The flavors in the finish edged to the red fruit side.”*  
- J-MQ
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