

Les Combes d'Arnevel, AOC Châteauneuf-du-Pape, 2022

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

AN ELEGANT AND MINERAL CHATEAUNEUF-DU-PAPE THAT WILL SEDUCE YOU WITH ITS FINESSE

PRESENTATION

Today, this splendid unit of 11 hectares of vines in the center of wood, is grouped around an old small shed, 4 km far from Châteauneuf-du-Pape Village. Since 1864, The Famille Quiot is the unique owner of this plot « les Combes d'Arnevels » located in the north-west of the appellation. Last century, this place was a hunting shelter where men meet together to share their mind and to spend a good time with friends.

LOCATION

In the north-west of the Appellation, in a preserved setting, on a high plateau overlooking the Rhône. On this Lieu-dit, we have a plot called "Collection", which includes all the grape varieties authorized in Châteauneuf-du-Pape.

TERROIR

Coming from a single islet of plots located on a hilly limestone plateau, covered with white Urgonian rocks.

WINEMAKING

Virtually total de-stemming, pumping over twice a day .Vatting time : 2 to 3 weeks in concrete vats. Matured for 18 months in vats and barrels (15%).

VARIETALS

Cinsault, Counoise, Grenache

15 % VOL.



COMBES D'ARNEVEL

-au

ILLE AU DOMAIN

eauneu

AGEING POTENTIAL

5 to 10 years

TASTING

Deep crimson. Ripe dark berries, turning to spices. Smooth and persistent with aromatic fullness.

FOOD PAIRINGS

Red meats, dishes cooked in sauce, meat terrine and cheeses.

REVIEWS AND AWARDS

JAMESSUCKLING.COM 90/100

"- A laid-back, fruit-driven and dense Chateauneuf-du-Pape with red berries, kirsch, violets, incense and dried herbs. Full-bodied with plush tannins. Dense concentration of berries and spices at the center and a focused, generous and compact finish. Drink or hold."

James Suckling, James Suckling



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