



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 25 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

15 % VOL.

Cinsault, Counoise, Grenache□□□, Mourvèdre□□□□□, Syrah□□□

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.



