



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

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

A WHITE CHATEAUNEUF-DU-PAPE ON WHITE LIMESTONE ROCKS, BRINGING THE MINERALITY OF ITS TERROIR INTO YOUR GLASS.

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.

TFRROIR

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

WINEMAKING

Pneumatic pressing, static cold settling, matured on the lees for 4 months. No MLF. The Roussane is vinified and matured in the barrel before final blending.

VARIETALS

Bourboulenc, Clairette - $\Box\Box\Box\Box$, Grenache blanc, Roussanne

14 % VOL.

TASTING

Pale yellow, limpid and brilliant. White flower, peach and lemon aromas. Outstandingly long finish, full and fleshy. The minerality of the terroir is felt delicately.

FOOD PAIRINGS

Puff-pastries, white meats, goats cheese, fish and sea food.



