



**Sainte-Victoire**  
Appellation Côtes de Provence Contrôlée



## Les Arnavès, Sainte-Victoire

AOC Côtes de Provence Sainte-Victoire, Provence, France

A minerality rich in citrus and freshness!

### PRESENTATION

The Lieu-Dit les Combes d'Arnevel is an estate in its own right, on the extreme western part of the Châteauneuf-du-Pape appellation, overlooking the Rhône and its valley. This place, unique and majestic, on a splendid Urganian terroir, produces wines combining the fruit of the sun and the strength of the rock.

But also ?

Given our attachment to this magnificent place in Châteauneuf-du-Pape, we offer our other wines under "Les Arnavès". You will discover a complete range of wines from the Southern Rhône Valley and Provence.

### LOCATION

The Sainte Victoire appellation (boundary within the Côtes de Provence AOC area) is a terroir on the southern foothills of the Montagne Sainte-Victoire (east of the town of Aix-en-Provence). Provence) which extends to the ranges of Mounts Olympus and Aurélien. This Area has very specific geo-climatic characteristics (poor, well-drained soils, formed of limestone and clay sandstone).

### TERROIR

This terroir benefits from exceptional sunshine and a climate with slightly continental nuances, protected to the south from maritime influences by the Monts Aurélien and the Sainte-Baume massif. The action of the mistral cleanses the vineyard. The grapes ripen later than in the rest of the Côtes de Provence appellation, which gives the wines a characteristic freshness.

### WINEMAKING

Direct pressing then settling. Fermentation at 18°C.

### AGEING

Aging on fine lees for a few months. The production decree allows earlier marketing in recent years. Our Sainte Victoire is available from the start of the year following the harvest.

### VARIETALS

Carignan, Cinsault, Grenache noir, Syrah

### SERVING

A service at 10 to 12° is desirable in order to benefit from the aromatic fullness.

### AGEING POTENTIAL

2 to 3 years

### TASTING

An explosion of summer flowers, melon, peach, orange and even papaya on a very mineral background.



#### FOOD PAIRINGS

As an aperitif, with salads and savory tarts. Perfect for slightly spicy, oriental or Asian dishes.

