



Les Arnavès, Gigondas

AOC Gigondas, Vallée du Rhône, France

Scale and structure for this beautiful Gigondas.



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 Urgonian 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 cultivation of vines dates back to antiquity. If we attribute the creation of the first wine estates to veterans of the second Roman legion, the discovery of vats for storing wine constitutes another clue. We then note that the oldest written mention of a Gigondas vineyard dates from the 12th century. Gigondas was the first Côtes du Rhône Village to achieve the rank of Cru, on January 6, 1971.

TERROIR

On the estate, we have 3 terroirs:

- Clayey and limestone molasses.
- Alluvium with broken stones.
- Safres and sandstone.

WINEMAKING

Partial destemming. Vatting: 3 to 4 weeks. FML and wood breeding for one part.

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

Not too cool to allow the fullness and richness of its aromas to express themselves.

AGEING POTENTIAL

5 to 10 years

TASTING

Dark purple color. Aromas of dark fruits, leather and light spices. Silky on the palate with powerful tannins. Excellent length.

FOOD PAIRINGS

truffle dishes. Red meats in sauce.

