



# Les Combes d'Arnevel, Châteauneuf-du-Pape, Blanc 2024

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 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

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

14 % VOL.

Bourboulenc, Clairette - □□□□, Grenache blanc, Roussanne

## **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.

