



Les Arnavès, Côtes du Rhône

AOC Côtes du Rhône, Vallée du Rhône, France

A pleasure of delicacy and fruit...



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 Côtes du Rhône is divided into two distinct climatic zones between the north and the south of the valley. In the southern part, the typically Mediterranean climate is characterized by very sunny, hot and dry summers, and mild winters where humidity is more abundant. The sunshine, the heat, the sometimes violent wind and a relative drought are conducive to good plant development and ripening of the vines, while limiting diseases. A valuable aid for the production of great wines. (Source CDR)

TERROIR

2 types of terroir:

- the alluvial terraces rich in pebbles provide the vines with a regular water supply and the restitution, during the night, of the heat stored during the day by the pebbles.
- the alluvial clay-limestone terraces offer a more contrasting water supply.

WINEMAKING

Pre-fermentation maceration for 3 days. Vatting 8 to 12 days.

VARIETALS

Grenache noir, Syrah, Mourvèdre, Cinsault

SERVING

Don't hesitate to refresh your bottle of Côtes du Rhône a little before tasting it... it's trendy and so good!

AGEING POTENTIAL

2 to 3 years, 3 to 5 years

TASTING

- an intense ruby color,
- aromas of strawberry, redcurrant and cranberry,
- a supple attack and balanced palate. A tender and delicious wine.

FOOD PAIRINGS

Perfect with cold meats and during a picnic.

