



MIS EN BOUTEILLE AU DOMAINE





Les Arnavès, Plan de Dieu

AOC Côtes du Rhône Villages Plan de Dieu, Vallée du Rhône, France

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.

In the Middle Ages, crossing this vast scrubland forest, at the mercy of thugs, merited entrusting one's soul to God. It is probably to this legend that the Plan of God owes its name. Since then, vines have colonized this territory. Today it extends over 1,500 hectares at an altitude of 110 meters. The few woods still present are scattered in the heart of this vineyard located on a bed of red clay and a multitude of large rolled pebbles which sink into the ground up to ten meters deep. Due to this considerable thickness, the land is skeletal and produces little: barely more than one bottle per vine!

At the level of the appellation, this fairly uniform terroir corresponds to the vast alluvial terrace formed by the Aigues and the Ouvèze at the time of the Riss 2 or 300,000 years ago, topped with limestone pebbles dating from the Era of the Quaternary. These pebbles rest either on blue Pliocene clay or on sandstone, ensuring rising humidity which relatively preserves the growth of the vines during the summer drought.

Total destemming. Vatting: 3 weeks. Aging in concrete vats.

VARIETALS

Grenache noir, Syrah

SERVING

Although this wine does not necessarily need to be chilled, you can chill it slightly so that it becomes more refreshing, especially during the summer heat.

AGEING POTENTIAL

3 to 5 years

TASTING

a very strong garnet dress.

On the nose: morello cherry, liquorice and tapenade. In the mouth: blueberry. Complex, bold and long wine.





FOOD PAIRINGS

Provençal stew and chicken.



L1TQTE