



Les Arnavès, Vacqueyras

AOC Vacqueyras, Vallée du Rhône, France

A Cru full of spices and fruits...



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

Between steep terraces, small wooded massifs and a large Garrigues plateau, protected by the Dentelles de Montmirail which overlook the village of Vacqueyras, the Vacqueyras vineyard benefits from a diversity of soils and terroirs which give its wines a beautiful aromatic richness.

TERROIR

At the foot of the Dentelles de Montmirail, the terroir of this AOC is made up of alluvial soils and glacial terraces of the Riss. The soils are sandy-clayey, with banks of rolled pebbles on the terraces of the Garrigues.

WINEMAKING

Manual harvest and rigorous selection. Cold maceration. Twice-daily winding. Fermentation at 25°C. Aging 1 year, 10% passage in wood.

VARIETALS

Grenache noir, Syrah

AGEING POTENTIAL

5 to 10 years

TASTING

For this wine, you will find:

Brilliant purple-red color with violet reflections.

Open nose with cherries, raspberries and redcurrants.

On the palate, riper fruity aromas (cherry, blueberry and light notes of garrigue, bay leaf and thyme).

FOOD PAIRINGS

Ideal with a hot red fruit compote, braised lamb.

